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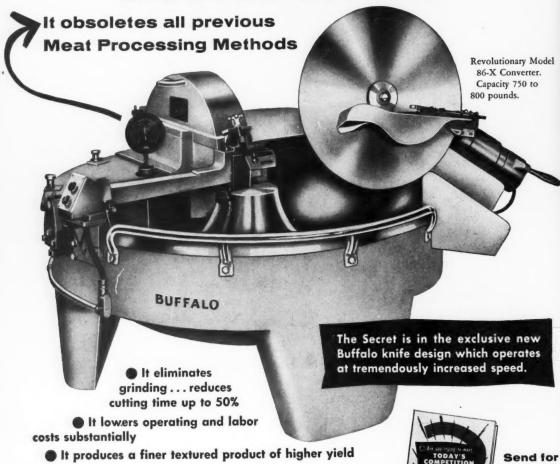
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H. P. CANNON & SON, INC.

Main Office and Factory Bridgeville, Delaware



Provisioner

VOLUME 136 NOVEMBER 24, 1956 NUMBER 21

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THE NATIONAL

PROVISIONER

VOL. 135 No. 21 **NOVEMBER 24, 1956**

In a Box?

The current issue of the USDA "Livestock and Meat Situation" contains several observations that seem to merit examination and consideration by everyone in the livestock and meat industry. One of these question-provoking statements is:

"It appears that even with present high incomes of consumers, whenever the supply (of meat) for consumption exceeds 160 lbs. per person, the price structure to producers is threatened."

In the same summary of the five-year outlook

for meat animals, the report states:

"The tendency toward a persistent increase in marketing margins for meat is a factor limiting probable output. If the marketing margin increases I cent per retail pound without an accompanying increase in incomes of consumers, it can be shown that production must be reduced almost 5 per cent if prices to producers are not to fall. While higher margins have been partially associated with higher consumer incomes, the fact remains that efficiencies in marketing meat have not kept pace with the general rate of technological advance in the

In commenting on the fact that retail meat prices are much below their highs of several years ago,

the report says:

"Demand has apparently failed to advance along with the rising incomes of consumers. Although only an approximate measure of demand, the retail value of meat consumed has shown a small but significant decrease the last four years. The index of retail value per person was 283 in 1952. In 1956 it is about 270.

"In the same four years incomes of consumers have gone up 13 per cent. . . As meat supplies increased the last few years, the price dropped, despite steadily rising incomes of consumers. It is lower than would normally be expected from present supplies and income. Consumers have enjoyed more meat while spending for it fewer dollars and a considerably smaller portion of their income. . . Only about 1.7 per cent of incomes is being spent for pork this year. Last year consumers spent 1.9 per cent for pork and in 1950, 2.4 per cent."

Do these circumstances-if they prevail as the USDA reports-freeze the industry's prospects for growing in volume and profits? If so, what can we

do about it?

News and Views

State Inspection as one step to assure greater consumption of "home grown" meats, heads the early goals of the newly-organized West Virginia Meat Packers Association. The group, latest in a steadily growing number of state associations, was formed at a meeting in Charleston, called by Agriculture Commissioner John T. Johnson. Nester Logan, president of S. S. Logan and Co., Huntington, was elected president of the association; Richard W. Shaw, president of United Packing Co., Wheeling, was chosen as vice president, and E. P. Hawkins of Parkersburg was named secretary-treasurer. Serving with them on the board of directors are: L. P. Sorensen, president of Peerless Packing Co., Beckley; C. C. Crowgey, Crowgey Sausage Co., Kellysville; John M. Kay, Charles-

ton, and G. M. Ferraro, Clarksburg.

Johnson and other members of the West Virginia Department of Agriculture stressed the advisability of establishing state inspection machinery and suggested that the packers would be the proper group to draw up proposed state legislation. The state now has no meat inspection statutes. Seventy-six per cent of the meat consumed in West Virginia comes from other states, with most housewives demanding products bearing federal inspection stamps, Johnson pointed out. Most West Virginia plants do not meet MIB requirements, and there generally is insufficient potential interstate business to justify federal inspection, he explained. The new association directed its board of directors to draft legislative proposals for the approval of the entire group. It is hoped that this can be accomplished in time for presentation to the next legislature convening January 9. West Virginia has 129 meat packing plants, but 95 per cent of the total commercial slaughter operations in the state is conducted by 37 companies,

The USDA's Position with reference to federal procurement programs, protested by many intrastate packers, and the proposed requirement that packers pay for outer work clothing for federal inspectors will be among the issues discussed on the opening day of NIMPA's Southern division meeting, set for Friday and Saturday, November 30-December 1, at the Hotel Fontainebleau, Miami Beach. Speaker on "Current Issues Concerning Meat Inspection" will be Dr. Harold H. Pas, area director, Meat Inspection Branch. Fred Beard, chief of the federal grading service, also will speak on "New Developments in Federal Meat Grading Regulations," explaining the newly-created grades and the proposed revision of federal meat grading regulations now under study in the USDA. The accounting session, originally scheduled for Saturday, has been moved up to Friday afternoon. Fred Sharpe, NIMPA's director of sales training, will stage a demonstration sales training clinic on Saturday morning.

A Chicago Lawyer has the right idea about what makes a meal-and the know-how to register his feelings. Attorney Arnold Nagler sued a cateress for \$15,000 this week because he got chicken instead of the filet mignon he ordered for 150 guests at his son's bar mitzvah (confirmation) party. Gist of the complaint was the alleged act of the cateress in locking Nagler and his wife in her office, keeping them incommunicado for two and a half hours, until he agreed to pay the \$800 tab. The mixed-up menu, Nagler charged, had caused him and his wife grave anguish, suffering and humiliation.



POINT-OF-SALE material backed merchandising efforts at plant, jobber and retail levels. Frank Guido and Irvin Tiahnybik check bulletin board sales promotion posters boosting Pedigreed line.

Find Joint Promotion Effective

OW to spark a sales promotion campaign for products which are distributed by jobbers was the problem facing Leon's Sausage Co., a leading Chicago independent sausage kitchen. Since the firm has a limited line of packaged items, a group generally employed as the spearhead in sausage promotion efforts, its approach was restricted.

Leon's

Jobbers

and

A committee consisting of Leon Tiahnybik, president, his son Irvin, vice president, and Frank Guido, advertising manager, planned the strategy with the company's advertising agency. Tiahnybik, a former army chef, said they decided to use a frontal attack and make the wagon jobbers co-partners in the campaign. Since about 95 per cent of the firm's business is with the wagon jobbers, this seemed a logical approach. How should this be done? Once again Tia-

hnybik drew on his army experience and came up with two rough ideas the chow line and the pay line.

The pay line was simple to execute. Management decided to give each jobber a 2c discount on product purchased during the promotion, This phase of the campaign was limited to October.

All jobbers were invited to a banquet, the "Sellarama," at which program details and company support of the advertising campaign were explained. Under the plan each jobber would be credited 2c per pound on sales ticket. This was not a discount. It was credited to his account to be paid in full on payoff day, November 5. This accomplished two things, said Irvin Tiahnybik. One, it gave the jobber a goal to work toward since his discount accumulated for one month. It gave the month-end sum import-

ance when the daily total would have been unimpressive. Two, it fostered a competitive spirit among the various jobbers. Jobber X could be asked if he knew that Jobber Y already had \$100 in his kitty. The firm exploited this idea with signs posted throughout the large order assembly room. One read, "Leon Gone Off His Rocker? (Giving Away the Firm's Profits) No! He is OK. He Likes the Business. He Just Doesn't Care About the Money." All signs urged jobbers to get their share of the pot of gold.

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How to work up the chow line motif momentarily stymied the head-quarters staff. They wanted more than a coffee line. It was decided to employ Carol Lewis, who won the title of "college queen" in a recent collegiate beauty contest, as hostess during the 7:30 to 10 a.m. free cof-

[Continued on page 31]



LEON TIAHNYBIK and Carol Lewis, Miss Pedigreed, serve jobbers during coffee break.





SLOGAN ON cooler door brings smile to Joe Minogue, sales manager. Order biller's desk where jobbers congregate, is surrounded by TV and newspaper advertising schedules.



Idle Plant Turned Into Busy Packing Unit by Marhoefer

THESE QUARTERS on the shipping dock are being carefully wrapped for export.



EXTERIOR OF northeastern lowa packinghouse reclaimed by the Marhoefer organization.

PPORTUNITY for expansion of an organization's operations is sometimes found off the beaten path in unexpected places.

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In the small town of Postville in northeastern Iowa, with a population of 1,470, an eight-year old beef processing plant lay fallow from 1951 until 1955. Well-constructed and situated in the midst of a prosperous dairy and livestock raising area, the plant was originally built by a group of local business men and farmers aided by government financing.

Recently taken over by the Marhoefer Packing Co. of Muncie, Ind., the Postville plant was remodeled and new equipment was added to allow the start of operations under federal inspection on March 4. Since that time the volume of beef processed has grown from 100 to 600 cattle a week with prospects for a greater increase in the near future.

Specializing in slaughtering a select grade of cattle to customer specifications, the plant bones many tons of meat each day.

Operations are under the direction of James M. Nelson, on temporary leave from the Farmer's Commission Co., Chicago, and Fred Hartman, manager. The office is in charge of William Martin who was transferred from Muncie.

Operating partly as an independent unit, the plant is building up car routes that already extend over a wide area. Regular shipments are made to all parts of the country and to foreign ports. Healthy progress is indicated by future plans which include the addition of another bed for beef slaughter, the manufacture of dog food, enlargement of cooler

facilities and installation of a laun-

Situated on the western outskirts of the town, the main structure is built on sloping ground with walls of concrete block and floors and ceilings of poured concrete. Processing machinery is largely of Boss and Globe manufacture. The basement houses the hide cellar, engine room, boiler room and dry storage, while the killing floor, coolers with a ca-

pacity for 250 carcasses, offal freezer, employes' welfare facilities and shipping office are on the ground level.

Changes in the plant since acquisition by Marhoefer have included enlargement of the shipping dock, increasing refrigeration capacity and rearranging equipment. An enclosed wing was added to the shipping dock to provide more inside room and to make an outside area, confined be-



HALF-HOIST position on killing floor employs standard proceedures to get good output.

THE NATIONAL PROVISIONER, NOVEMBER 24, 1956

tween a railroad siding and the plant, more maneuverable for trucks and trailers. To increase cooling efficiency of equipment already installed, a new six-cylinder high speed Vilter ammonia compressor and a Watkins internal liquid refrigerant recirculator were added in the engine room.

Slaughtering procedures start in an exceptionally clean and welllighted knocking and hoisting room adjoining the main killing floor where a standard width runway is divided into three sections by vertical open-

ing doors.

The first section is a holding pen made of open-spaced 2-in. welded pipe; the second, a high-sided concrete chute leading to the third, a metal knocking pen. Construction of the knocking pen is of steel plates with a sliding side gate of the same material. The sides of the first pen are hinged to swing laterally and allow crippled animals to enter through an adjacent door. Under this arrangement cripples outside the plant are hoisted and travel on a high rail through a wide doorway, across the open pen, to turn and travel parallel with the pens and be landed on the floor in front of the knocking pen door. Power pickup of cripples from trucks, together with lowering inside the plant, is controlled from a cable hoist station placed at one side of the knocking pen. The cable runs loosely through a pipe guide fastened to the ceiling above the high rail.

After stunning the cattle with a hammer, the knocker hoists and pushes the carcasses through a separating portal onto the killing floor where dressing proceeds in normal sequence. Advancing in a straight line across the room, the carcasses enter a cooler at the opposite end. Adequate space is available for adding a



BOXED OFFAL is speedily loaded into refrigerated trucks by means of a portable roller conveyor extending from inside plant.

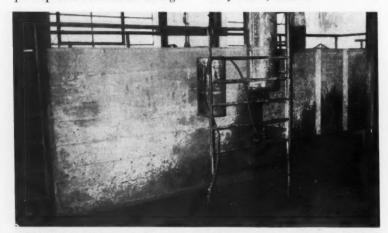
third bed in the killing area.

Shipment of boxed offal has been eased and refrigeration saved by cutting a 2-ft, square door in an outer wall of the offal department. Portable roller conveyors can be set up extending through the opening and into refrigerated trucks backed up outside the plant at a lower level. Calculated levels provide for fast and handy loading with the sloping conveyor ending at waist height in the truck.

Livers are carefully selected, individually wrapped in polyethylene and packed two to a box. Tails are packed in 10-lb. boxes. Other offal and boned meat are in 50- and 100-lb, packs.

Water for plant uses comes from two federally approved sources. One is a company-owned deep well equipped with Deming pumping equipment which supplies normal processing needs. Water from municipal mains is used only in emergencies. The Marhoefer Packing Co., be-

The Marhoefer Packing Co., besides its main plant at Muncie, has other branches at Bloomington, Ill., and Jefferson, Indiana.



THREE-SECTION CHUTE at knocking area. At the left is one end of the hinged-side holding pen. Concrete pen is at the center and knocking pen at right. Guarded weight at right balances knocking pen rising gate. Smaller weight at left helps in lifting and lowering cripples.

AMIF Launches New 3-Year Meat Tenderization Study

A three-year research program designed to advance scientific understanding of the physical nature of tenderness in meat and to provide an insight into the changes induced by various tenderizing substances and agents has been undertaken by the American Meat Institute Foundation at the University of Chicago.

The program was activated on September 1 and is under the joint direction of Dr. Harry Wang, chief of the division of histology, and Dr. C. Edith Weir, Foundation chief of home

economics.

The new program actually is a broadening and extension of work previously accomplished in the same direction. As was the earlier research, the program in part is financed by joint grants from Huron Milling Co., Harbor Beach, Mich., and Paul Lewis Laboratories, Milwaukee. This study is in addition to and distinct from another meat tenderization study on frozen-dried meat already in progress at the Foundation pursuant to a contract with the Quartermaster Food and Container Institute for the Armed Forces.

The fact that the project contemplates three years of continuous study is, in itself, indicative of the very broad scope of this research program, the AMIF pointed out. The program is directed toward development of a comprehensive understanding of the basic nature of tenderization and of the various factors which have an influence on the degree to which the tenderizing potentials of enzymatic and other agents are realized.

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Corollary information on the various types of meat tissues and their relationship to tenderness and the effect of tenderizing agents will be developed simultaneously and will contribute significantly to basic understanding of variations in meat quality,

the AMIF said.

Research methods developed in earlier studies will be utilized in the present program. Histological techniques will be employed by Dr. Wang and associates for direct observation of the action of tenderizing agents on muscle tissue components and of the changes brought about in the microscopic organization of the meat. Physical tests of muscle fiber extensibility and shear strength will be conducted to establish tenderness ratings as related to various types of treatment. Organoleptic analysis of cooked samples will be conducted to check the trend and validity of data accumulated in histological and physical studies and to test for flavor changes, etc.

Hide Quality Drops; Cause on Farm and in Meat Plant



S INCE LEATHER'S position in today's consumer market is predicated on the premise that it is a superior product, quality in his raw material is vital to the tanner and to the packer who supplies him. This fact was stressed repeatedly at the rawstock quality clinic held in Chicago recently by the Tanners' Council of America.

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Until each tanner—the key link in the production of leather—realizes that his profit is dependent upon high quality hides, the industry will be involved in a circle of endless talk, stated Joseph F. Eberle, Council president. Buyers of leather are not interested in, nor will they long listen to excuses, such as: labor is tight; inspectors are hard to find; the salt was old; the prod had a nail in it, and the

next carload will be better. There will be no next carload, said Eberle. The tanner must insist on proper quality and pay for it down the line—to the packer, hide broker and dealer.

Either the leather industry will deliver a quality product in sufficient volume or it will lose its markets, emphasized Emery I. Huvos, chairman of Irving Tanning Co., Boston. "The always complaining but donothing-or-very-little attitude of the majority of the tanners is at least partly responsible for the mess of poor quality hides. The meeting more properly should be called a protest meeting and not a clinic," Huvos told the group.

All the promotion work done by the Leather industries of America, to which the packing and hide industries contribute, is wasted effort unless the quality of leather meets the superior quality attributes stressed in the leather advertising. Quantity is determined by hide quality.

"As the market for quality leather expands there will be less demand for inferior quality leather. Tanners cannot continue to tie up capital in leather that does not move," Huvos reiterated. "At today's labor and production costs the tanner cannot waste his efforts on an inferior product! He must be selective in his raw material purchases and carefully inspect each incoming lot. Discrepancies should be reported immediately to the Tanners' Hide Bureau," Huvos declared.

There has been a serious deterioration in hide quality during the past decade, stated Cecil E. Powell, director, Tanners' Hide Bureau, Chicago. The lowering of quality has taken place both on the farm and in the meat packing plant. On the farm, grubs and lice are among the greatest contributors to hide damage. Some of the new organic phosphate compounds hold promise of eliminating grub damage. However, this program must be sold to livestock producers through organizations such as Livestock Conservation, Inc., he asserted. The Tanners' Hide Bureau with the aid of LCI has secured the cooperation of the USDA Agricultural Research Service in undertaking a research program aimed at eliminating demodectic mange, the number two cause of poor hides on the farm.

"At the packinghouse level, hide



HIDE CLINIC SPEAKERS: Jewett F. Neiley, Endicott Johnson Corp., Endicott, N. Y.; Cecil E. Powell, Tanners' Hide Bureau, Chicago; Emery I. Huvos, Irving Tanning Co., Boston, and Joseph F. Eberle, president, Tanners' Council of America, New York, the clinic sponsor.

damage has risen dramatically within the past three years," Powell said. Cuts and scores now average 10 per cent and some plants consider themselves fortunate if they can maintain this level. Furthermore, during the vacation period from May through November there is a 2 per cent increase in damage from cuts or scores.

While the number of animals slaughtered has increased some 30 to 40 per cent during the past decade, the skilled butcher pool actually has dwindled. Butcher damage to hides during 1955 is estimated to have amounted to \$1,000,000. The Can-Pac beef rail dressing system and the mechanical skinning knife will materially reduce the incidence of cuts and scores, Powell stated. One plant that started a new beef butcher crew with mechanical knives has reduced cuts and scores to 5 per cent. One disadvantage of the mechanical knife lies in its fatigue factor. In this system, therefore, damage to the hides occurs toward the end of the day.

Some plants have failed to keep pace in their hide cellar with the expanded volume of slaughter and have the same hide curing facilities they had 20 and 30 years ago. The result is that the packs are too high and the poor flow of pickle causes under curing. Some packers try to cure hides with No. 2 salt which dissolves too slowly to do an effective job. This grade of salt should be mixed with 25 to 50 per cent salt of smaller size to do a good job, Powell continued. He also cautioned that fat should be removed from the flesh side of hides to avoid undercuring.

One or two beetles in a railroad car can infest the whole load quickly, Powell pointed out. To date only one railroad has issued instructions for disinfecting hide cars and using them for this purpose only. Powell suggested that shippers perform this function to protect cured hides.

Failure to put hides down promptly, and allowing the temperature within the hide cellar to rise, lowers the strength of the leather produced from these hides, said Dr. Fred O'Flaherty, director, Tanners' Council Research Laboratory, Cincinnati. Holding hides overnight before placing them in cure is a sure way to reduce leather strength. The Tanners' Hide Bureau, in cooperation with the American Meat Institute Foundation, is developing a technique for measuring leather value in a hide.

He also commented on the mange research to be undertaken by USDA. Mange is a serious problem. In Illinois 9 per cent of the cattle population is infected with mange, O'Flaherty pointed out as an example.

In cooperation with Ohio State University, the Tanners' Council Research Laboratory is conducting experiments with aureomycin as a deterrent to bacterial spoilage of hides. If successful, these tests will provide a technique for protecting hide strength during exposure to unfavorable temperature and weather.

Each tanner should establish a system for funneling quality information back to the packer, said Jewett Neiley, manager of raw material procurement for Endicott Johnson Corp., Endicott, N. Y. Scores are the principal butcher damage to hides. Scored leather currently is selling \$1.76 under tanner run selection. However, with only a little effort, information on proper hide takeoff can be passed to the packer promptly to make this data useful in controlling the work at the packinghouse level, he stated.

During the discussion period that followed it was charged that packers do not allow hide inspectors sufficient time to examine hides. It was stated, also, that brine-cured hides, which are referred to as special cure hides, meet with resistence from the tanners, and that hides from Brahma cattle do not make good leather and, therefore, should be excluded from the classification of hides. Jack Weiller, president, Jack Weiller & Co., Chicago, stated that all these problems could be resolved through committee action by hide, packer and tanner interests.

Meat and Bone Meal In Broiler Feed

Research reported by the American Meat Institute Foundation in its booklet "High Levels of Meat and Bone Meal in Broiler Diets" is said to show positively that higher levels, from eight to 17 per cent, of meat and bone meal can be used successfully in high energy, high-efficiency broiler rations. The booklet discusses meat and bone levels and feeding results. It contains two tables showing effects of various rations on feed conversion and results of fat level on chick performance.

More Descriptive Name

The name of the National Frozen Food Locker Institute, Elizabethtown, Pa., has been changed to the National Institute of Locker and Freezer Provisioners. The name change was adopted at the group's 17th annual convention in Chicago, as more descriptive of the area served. The membership includes frozen food centers and food plans in addition to locker plants.



BELT SCRAPERS

For perfectly cleaned hogs use "BOSS" Belt Scrapers

Your choice of three Belt Scrapers



Regular Special Supreme

"BOSS" Belt Scraper

Regular—High Quality Rubber

Special—Nylon Material

Supreme—Long Lasting Synthetic
Material



"BOSS" Belt Scrapers in Dehairer

If your dehairer ejects carcasses that are nicked and bruised, the belt scrapers are either too limber or too stiff.

Replace with the "BOSS" Belt Scraper that is just right.

Our special manufacturing process, which involves heat curing, molding and covering under hydraulic pressure, guarantees uniformity, resiliency and staming of

and stamina of the belts.

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THE Cincinnati BUTCHERS SUPPLY COMPANY



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JUMBO DEHAIRER

DESIGNED TO DEHAIR CLEAN and FAST . 1000 per HOUR

The U bar hog dehairer is a 1916 "BOSS" invention. Present models incorporate all of the advantages which have been devised through the intervening years by the "BOSS" staff of hog dehairing specialists.

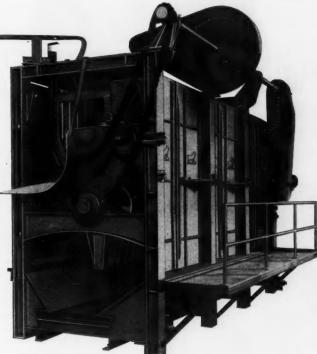
U bars are wide, long, and heavy. Overlapping side flights attached to conveyor plates prevent side friction and insure quick, positive delivery of hogs from tub into machine.

Frame and panels are of cast iron. Panels are heavily ribbed on outside to prevent warping, but smooth inside providing no ledges for attraction of corrosive scurf and moisture.

Motor mounted on top of dehairer drives machine thru roller chain to drive shafts. The drive to hair conveyor shaft is thru roller chain and bevel gears, and operates independently.

The lower shaft with ten point scraper stars runs at 55 RPM; the upper shaft with six point scraper stars runs at 100 RPM. Both shafts turn in the same direction.

Spray pipes for spraying hogs with hot water are provided; a recirculating hot water box can be incorporated if desired.



Discharge end showing heavy U bars and spiral formation of belt scrapers.

Jumbo U bar with 10 point star on lower shaft and 6 point star on upper shaft.



All adjustment and maintenance parts easily accessible.
Replacement parts from stock.

Motors are Standard.

Designed for low-cost operation.

Plant layouts are available.

Starting engineers may be provided.

Equipment for the entire plant.

User list on request.

Tomorrow.



HANDS REACH OUT to Sally Starr, TV favorite of the children, for autographed photos.

Weiland Introduces the Big "W" at a Party

A LL THE MEAT packages displayed in the stores of southeastern Pennsylvania no longer look "about the same"—those of the Weiland Packing Co. of Phoenixville stand

out in the showcases with their big "W" in chocolate brown, turquoise and yellow ochre—and the food retailers of the area were made acquainted with that fact at a recent prevue party at which the new package line was launched with pageantry and prizes.

Retailers and their families—about 7,000 in all—came from faraway points to attend the prevue party held on a Sunday afternoon in the Phoenixville armory.

The decision to switch away from "look-alike" packages toward a simple design with large blocks of white and soft yellow on which the large and colorful "W" forcefully signals company and brand identity, was made by management of the Weiland company and its advertising agency, Baker/Johnson & Dickinson.

The changeover in package design was a major step in the program worked out for the packer by the Milwaukee agency. Because of a limited budget, no attempt is made to promote Weiland products 52 weeks a

year. Instead, spearhead items are promoted four or five times a year for three- to four-week periods. During these times dominating advertisements are used in newspapers and spot basis sales vices cent A wall frige fresh a se tain one ploy tion girl, Doo sets

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ABOVE (first and third columns): Both old and young among the food retailers and their families were interested in the new Weiland packages and their eye-catching design; Daddy (in right photo) is making inspection under some difficulty but son has top view.



BIGGEST representation (left) of the new Weiland design was shown to visiting retailers on one of the Phoenixville company's refrigerated trucks which was parked by the armory entrance during the Sunday afternoon prevue party.

spot radio is employed on a saturation basis. Each promotion is keyed to the sales staff with contests and other devices to arouse enthusiasm and concentrate effort.

At the package prevue party one wall of the armory was lined with refrigerated cases displaying Weiland products in their new containers. Refreshment counters were ranged along a second wall and continuous entertainment was provided on a stage at one end of the hall. Talent was employed from a Philadelphia TV station, including an Indian chief, a cowgirl, a dancer, a magician and a clown. Door prizes included TV sets, radio sets and other appliances.

Promotion for Jobbers

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[Continued from page 24]

fee break. Work and class assignment adjustments were made to permit Miss Lewis to continue her scholastic work. Once again a plus factor was attained. The presence of a charming hostess was news-it created comment and aroused the curiosity of jobbers who came to see for themselves. It also provided a high-acceptance means of distributing sales literature since Miss Lewis handed out this material. The literature, which summarized Leon's advertising promotion, had its own "come-on, a heading stating, "Confidential."

Important as they were, the plans for jobbers were only part of an over-all merchandising program. "The meat processor distributing through jobbers needs consumer franchising,"

Tiahnybik comments.

A jobber promotion was planned that would be part of a major consumer merchandising campaign centered around the firm's 35th aniversary. The campaign was centered initially around packaged frankfurts and Polish sausage as these carried the greatest identification value.

A new package was designed and a new name, "Pedigreed," selected by the committee for packaged items. The larger stick products carry the

firm name on the casing.

While the jobber promotion was confined to October, the advertising campaign aimed at creating consumer recognition was planned for a sixmonth period. Guido stated that was the firm's initial effort. The scope and nature of further advertising is to be decided upon at the end of this period. "Management is certain of one thing, the need to gain consumer acceptance, even if the bulk of its business is with smaller independent retailer and delicatessen shops."

Newspaper promotion had a October 11 kickoff with full-page advertisements in the Chicago Tribune and the Polish Daily News. A modest follow-through schedule was also taken.

On the TV program, "Creative Cookery" by Francis Pope, the firm secured daily spot announcements. The program, which is telecast between 9 to 10 a.m., Monday through Friday, is shown when Mrs. Housewife is still at home. The program features Leon's products in cooking.

A sales kit was prepared for jobber distribution. This kit included various items of point-of-sale display material, such as a "welcome neighbor" door sign; posters; copies of the advertisements; a shelf talker; a small promotion strip using reflecting inks; butcher caps and a large teaser button. The button carried the initials T.J.T. across the brand name, Pedigreed, printed on a frankfurt background. All jobbers wore the button.

Jobbers were told that sausage sell sausage. People buy sausage by assortment and it should be sold by assortment. They were requested to help their retailers merchandise the 25-item line, to inspect the showcases, and to arrange product.

The results are in and management is well pleased. Sales jumped 20 per

KOCH Stunning Pistol



Prevent down-grading that results from oldfashioned hammer knocking. Get a smoother, more economical operation, too, by switching to the progressive Koch "Cash-X" stunning method.

Thorough Bleeding . . . Relaxed, Tender Meat

Bolt goes 1½ inches, just far enough to cause instant, sure unconsciousness. Lungs and heart go on working to pump out all blood after sticking . . quickest, more thorough bleeding ever. Relaxed animals have no muscle cramps or spasms either. Thoroughly bled meat looks better, keeps better and sells better. meat looks better, keeps better and sells better.

EASY TO USE!

The Koch "Cash-X" pistol is sim-ple to use, light weight. Easy for any operator to get sure results, everytime. Operator doesn't tire or become inaccurate. Bolt, driven by special blank cartridge, is stopped at just the right point by com-pressed air and returned to starting position. No recoil, no misses. One shot does it!

WRITE FOR FULL INFORMATION AND PRICE

- KOCH SUPPLIES Phone Victor 2-3788

Canada City 8. Mo.

cent. "This increase absorbed the cost of the promotion," Tiahnybik pointed out. "We attracted new jobbers by the promotion and the carryover of jobber business is excellent. The top jobber received a check for \$350.18," he concluded.

Consumer advertising has created a measurable response. Whenever there is a request for product information, the potential customer is referred to a local store which passes the request to the jobber. Management estimates that the cost of the entire program was about 1.5 per cent of the sales dollar.

Meat Adds to Any Event; Here Are Some for 1957

Several special events with tie-in possibilities for meat packers and sausage manufacturers are listed in "Special Days, Weeks and Months in 1957," just published by the Chamber of Commerce of the United States, The 48-page booklet gives the dates of more than 300 business promotion events, legal holidays and religious observances and lists names and addresses of sponsors of the events. These include:

Louisiana Yam Supper Season,

January 1-February 15. Sponsor: Louisiana Yam Industry, P.O. Box 132, Opelousas, La.

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Good Breakfast Months, February and March. Sponsor: American Bakers Association, 20 N. Wacker dr., Chicago 6.

National Colorado Beef Week, February 2-10. Sponsor: Livestock Division, Colorado Advertising Committee, State Capitol, Denver 2.

Kraut and Frankfurter Week, February 7-16. Sponsor: National Kraut Packers Association, 202 S. Marion st., Oak Park, 1ll.

Packaging Week, April 8-11. Sponsor: American Management Association, 1515 Broadway, Times Square, New York City.

National Baby Week, April 27-May 4. For information write to: Gerber Baby Foods, c/o Public Relations Department, D'Arcy Advertising Co., Inc., 430 Park ave., New York 22, N. Y.

National Canned Hamburger Month, May 1-31. Sponsor: Canned Hamburger Institute, 41-28 Murray st., Flushing, L. I., N. Y.

National Hot Dog Month, July 1-31. Sponsor: Tee-Pak, Inc., 3520 S. Morgan st., Chicago.

National Better Breakfast Month, September 1-30. Sponsor: Cereal Institute, Inc., 135 S. LaSalle st., Chicago 3.

Kraut, Pork 'n Apple Dinner Season, October 15-November 30. Sponsor: National Kraut Packers Association, 202 S. Marion st., Oak Park, Ill.

National Can Opener Week, November 4-10. Sponsor: Can Manufacturers Institute, 32 E. 57th st., New York 22, N. Y.

Dog food manufacturers may wish to tie in with "National Dog Week," September 22-28, sponsored by the National Dog Welfare Guild, Inc., 114 E. 32nd st., New York.

Other possibilities are offered, too, by such events as "National Weightwatchers Week," February 3-9, sponsored by the "Lite-Diet" Bread, Bakers Franchise Corp., 250 Park ave., New York 17, N. Y., and "Let's All Play Ball Week," April 6-18, sponsored by Sporting Goods Dealer magazine, 2018 Washington ave., St. Louis 3, Mo.

This idea is not so far-fetched. Meat, after all, adds zest to any occasion, and what's a ball game without a hot dog?

The special events booklet and a companion trade promotion planning calendar are available for 50c from the domestic distribution department, Chamber of Commerce of the United States, 1615 H st., N. W., Washington 6, D. C.



Stainless Steel Sausage Meat Truck

Designed up from the Neotread wheels to give long, maintenance-free life under severe packinghouse conditions.



St. John & Company is one of the few original manufacturers of stainless steel packing house equipment. You deal directly with the men who design and build equipment to suit your special requirements—men who know by experience what difficult conditions are encountered in plant operations.



St. John stainless steel meat trucks, soaking vats, smoke sticks, cutting tables, meat shovels and other products are reducing maintenance costs in packing-houses from coast-to-coast.



Be sure to get the whole story of St. John super quality stainless equipment.

. . . Write for our new catalog today.



ST. JOHN & CO.

5800 SO. DAMEN AVE. CHICAGO 36, ILLINOIS

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Canada Consumes Its Own Beef—and Other Exporting Countries of Hemisphere Do Too

CANADA'S SHIFT within a decade from its former position as a sizeable beef exporter to one in which it is barely self-sufficient or actually a net beef importer "has been quite amazing," according to a recent analysis by the Meat Packers Council of Canada, which views as encouraging the replacement of former customers abroad by thousands of new customers at home.

Pointing out that the best market in the long run is generally the nearest, and that Canada's growing industrial economy promises a continued healthy demand for beef, the Council notes that this does not mean that the American beef market is now

of only passing interest.

"It is quite possible," comments the survey, "that from time to time an important volume of cattle and beef will continue to move southward. For this reason relative price levels on each side of the border will remain of importance. By the same token the Canadian-U.S. beef trade is now a reversible proposition and can no longer be regarded solely as a one-way street."

Asking what does the change in the beef picture mean for the future, and "does it mean that beef enjoys a preferred position in the eye of the consumer and that consumption is going steadily to outstrip production over the next few years?" the Council summarizes developments as fol-

lows:

Early in 1952 the outbreak of footand-mouth disease in Saskatchewan was regarded as a catastrophic blow to the Canadian beef industry. The immediate and most damaging economic consequence was the temporary loss of the U.S. market which in the years 1948, 1949 and 1950 had absorbed upwards of 300,000 head of Canadian beef cattle annually, plus close to 100,000,000 lbs. of dressed beef-in other words a market outlet for about 30 per cent of net commercial marketings. In 1951, a year marked by smaller output and record prices, the export surplus of cattle was reduced somewhat, but it still remained a relatively important

The foot-and-mouth outbreak was quickly controlled and the U.S. market fully reopened by March, 1953. Despite the fact that in the mean-

time cattle numbers had continued to build up on farms, during 1953, with cattle marketings increasing by nearly 300,000 head over 1952 and by about 200,000 head over 1951, exports attained only a fraction of their previous volume. In 1953 only about 24,000 cattle and 17,000,000 lbs. of dressed beef (compared to an average of 329,000 cattle and 86,000,000 lbs. of dressed beef from 1948 to 1950) were shipped from Canada to the United States.

In 1954 exports of Canadian cattle to U.S. markets increased slightly to about 52,000 head but beef exports declined to less than 10,000,000 lbs. In 1955 cattle exports dropped off to 21,000 and dressed beef exports to less than 8,000,000 lbs. In 1956 it appears that, while dressed beef shipments may slightly exceed 1955, live cattle exports are likely to be smaller than imports.

The rise in beef consumption has been dramatic. In the pre-war years, from 1935 to 1939, the domestic market, consuming beef at the rate of 54.7 lbs. per capita, annually absorbed slightly over 600,000,000 lbs. Even with meat rationing there ap-

peared to be some increase in con-

sumption during the war, but in the immediate post-war years, with rising beef prices, consumption per capita remained at about pre-war levels. In 1951, when prices reached an alltime high, per capita consumption tumbled sharply to only 44.1 lbs. It increased by 4.5 lbs. per capita in 1952 but it was in the next year, 1953, that the most spectacular gain took place. With per capita consumption rising to 64.6 lbs. the total beef disappearance increased by 250,-000,000 lbs. In 1954 Canadians for the first time ate over 1,000,000,000 lbs. of beef-an annual per capita average of 72 lbs. In 1955 beef disappearance continued at the same high rate and from all indications it will be higher still in 1956.

These trends toward a diminishing export surplus of beef have not been peculiar to Canada alone. Argentina and Mexico, both traditional beef exporters, have also been offering a lesser surplus on the world market. Increasing domestic consumption in these countries, as in Canada, has been an important factor, although the weather and economic policies have also played a part. Recently beef output in the Argentine has been sharply higher in response to permitted increases in beef cattle prices. This has been reflected in substantially larger exports of chilled beef, mainly to the United Kingdom.

The Mexican cattle industry, fre-

[Continued on page 51]



TELEVISED ADVENTURES in the life of a butcher's daughter and short commercials, with a butcher shop setting, brought an immediate increase in sales of the Sodor half cottage roll in Cryovac, processed by Le Marche de Quebec, Quebec City, Que. The 13-week live TV program, using local talent, was produced with the aid of Leo Bregent, Eastern Canadian sales menager of The Cryovac Co., who is shown in above photo. Also shown are Miss Pierrette Beaudoin (left), the announcer, and Miss Pierrette Roy, the star. Weekly, 15-minute show, "Chez Pierre," brought praise from television critics in Quebec newspapers for being a live show and using all local talent. Sales of the half cottage roll increased immediately and leveled off at more than five times the previous figure, according to Claude Begin, manager of Le Marche. This influenced Begin to add frankfurters, full cottage roll, picnic hams and cooked hams in printed bags to his line. The firm sold largely to out-of-town shops before the program but has reorganized sales work to meet increased local demand.

S. OPPENHEIMER & CO., Inc.

ESTABLISHED 1868

S. OPPENHEIMER & CO. INC., importers, exporters and processors of quality Sheep and Lamb Casings for EIGHTY-EIGHT YEARS, take pleasure in offering you your choice of:

QUALITY CONTROLLED

Selected 12-strand Sheep and Lamb Casings for low cost rapid filling. Sch and of Mea Fou Drs

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We appreciate the confidence of our friends of many years, and will welcome the opportunity to serve new friends as well with

S. OPPENHEIMER & CO. INC. QUALITY CONTROLLED

SHEEP CASINGS and LAMB CASINGS.

NEARLY A CENTURY OF EXPERIENCE POINTS THE WAY

S. OPPENHEIMER & CO., Inc.

SUITE 1522 • 55 EAST WASHINGTON STREET • CHICAGO 2, ILLINOIS

Telephone: CEntral 6-1236

The Meat Trail...

AMIF Names B. S. Schweigert Director of Research

Appointment of Dr. BERNARD S. SCHWEIGERT as director of research

and education of the American Meat Institute Foundation and Drs. DELBERT M. Dory and CHARLES F. NIVEN, JR., as associate directors has been announced by WES-LEY HARDEN-BERGH, president



B. SCHWEIGERT

of the non-profit, scientific research organization at the University of Chicago. Dr. Doty also was named director of the department of scientific re-

tute at the same time.

The Foundation maintains laboratories on the university campus and has a staff of more than 50 scientists engaged in research relating to the production of livestock and the processing and utilization of products derived from livestock. It collaborates with the university in the training of young scientists.

search of the American Meat Insti-

Reorganization of the Foundation's administrative staff was made necessary by the death on September 30 of Dr. HENRY R. KRAYBILL, scientist and educator, who had aided in the creation of the Foundation and had served as its director from 1947 when

it first began operations, All three of the new administrative officers have





D. M. DOTY C. F. NIVEN

held positions of research and administrative responsibility at the Foundation for eight or more years. All for several years served with Dr. Kraybill as assistant directors in charge of specific areas of research. All three hold professorial appointments at the University of Chicago.

In announcing the appointments, Hardenbergh noted that "the new members of the Foundation's administrative family all are exceptionally well qualified in educational background and experience and each in his present and previous affiliations has forcefully demonstrated his capacities as an administrator, teacher, scientist and research leader.'

Dr. Schweigert received his academic training at the University of Wisconsin, from which he obtained the Ph.D. degree in biochemistry in 1946. Before going to Chicago, he held research and faculty appointments at the University of Wisconsin and at A & M College of Texas, He has been chief of the Foundation's division of biochemistry and nutrition since 1948 and an assistant director of research since 1953.

Dr. Doty received his scientific training at Purdue University, being awarded the Ph.D. degree in agricultural chemistry in 1941. Before joining the staff of the Foundation in 1948 as chief of the division of analytical and physical chemistry and as an assistant director, he served on the staff of the Purdue agricultural experiment station; as acting head of the Purdue department of agricultural chemistry, then as associate professor and assistant department chief.

Dr. Niven received his early academic training at the University of Arkansas and was awarded the Ph.D. degree in bacteriology by Cornell University in 1939. Following several vears on the research staff and faculty at Cornell and a period as bacteri-ologist for Hiram Walker & Sons, Inc., Dr. Niven in 1946 joined the research staff of the American Meat Institute. He became chief of the Foundation's division of bacteriology in 1948 and has served as an assistant director of the organization since 1953.

Jay Decker, Co-Founder of Mason City Firm, Is Dead

JAY E. DECKER, who helped found Jacob E. Decker and Sons, Mason City, Iowa, in 1899 and served as president and general manager for many years, died in Mason City at the age of 80. He retired in 1938 when the company was purchased by Armour and Company. Upon his retirement, he was made a life member of the American Meat Institute.

Born in Chicago, Decker was the third successive generation of the family in the meat packing industry, starting with JOHAN JACOB DECKER, who received a master butcher certificate at Neuweid-on-the-Rhein, Germany, in 1877. Jay Decker's father, JACOB E., came to the U. S. in his youth and operated in the meat packing and wholesaling field in Buffalo,

Chicago and Fort Worth.

Jay Decker and his brother, RALPH, who died in 1919, both started in the wholesale market in Chicago. With their father, who had retired, they purchased the small packing plant of





MEMBERSHIP MEETING of Alabama Meat Packers Association in Tutwiler Hotel, Birmingham, was occasion of these photos, which show informal discussions set off by program. Growing importance of animal agriculture in the Southeast provides many topics. In photo at left are (l. to r.): Dick Cooper, manager, Jones Valley Sausage Co., Birmingham; Gwaltney McCollum, sales manager, Greensboro Packing Co., Inc., Greensboro, and R. L. Grunwaldt, The Griffith Laboratories, Chicago. Also seen with group in background is Ray Mollett (right), manager, Frosty Morn Meats, Montgomery. In front of speaker's table in photo at right are (I. to r.): J. M. Gentry, manager, R. L. Zeigler, Inc., Selma; William Kling, Valley Pride Packing Co., Huntsville, the association president; Melvin Haas, Haas Davis Packing Co., Mobile, vice president of the group, and Gwaltney McCollum.





GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS



gives your grinders longer life

This new retaining bearing promotes cleaner cuts because it holds knife and plate in perfect alignment temperature rise is reduced because the friction feet

at all times. Product temperature rise is reduced because the friction free center bearing dissipates all heat to the bowl — not to the meat. Its friction free character increases the life of the feed screw stud and decreases power consumption. Cylinder bowl life is increased as the feed screw is held in the center of the cylinder and does not rub on cylinder ribs. A special stud is furnished with each bearing.

Write now for new free Catalog and Plate Ordering Guide

THE SPECIALTY MANUFACTURERS
3946 Willow Road Schiller Park, Illinois
Gladstone 5-7240 (Chicago)

WILLIAM RICHARDS in Mason City in 1899 and, as Jacob E. Decker and Sons, developed it into an outstanding packinghouse. Both brothers were active in the AMI.

Since his retirement as president of the packing company, Jay Decker had been active in civic and fraternal affairs and served on the boards of a local bank and savings and loan association. He is survived by the widow, ANGIE; two sons, J. EMERSON and DUDLEY ALAN; a daughter, DOROTHY DECKER FARRELL; five grandchildren and four great grandchildren.

JOBS

DWAYNE WASHER has been elected to the board of directors of Bridgford Packing Co., Anaheim, Calif., H. H. BRIDGFORD, president, announced. Washer also has been named vice president in charge of production at the Anaheim plant. The company currently is engaged in an extensive expansion program with particular emphasis on consumer-sized packaged meats.

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MATTHEW J. METZGER has been appointed to the newly-created post of public relations director of Schweigert Meat Co., Inc., Minneapolis. In this capacity he will handle special promotions, sales and service for the sausage firm. Metzger formerly was St. Paul district manager of National Tea Co.

The Fargo (N. D.) branch of Armour and Company has lost one Anderson as manager and gained another. RICHARD J. ANDERSON, manager at Fargo since 1942, has been promoted to assistant district manager in South St. Paul. Succeeding him at Fargo is OSCAR F. ANDERSON, who has been manager at Aberdeen, S. D., for the past two years.

Paul K. Titus has been appointed eastern division sales manager of William Underwood Co., Watertown, Mass. He previously served in the promotion office of Time-Life, Inc.

PLANTS

The plant of Montana Meat Packing Co., Great Falls, Mont., was destroyed last week in a \$125,000 fire. Terry Cosgrove, owner, said the plant will be rebuilt as soon as possible. Also lost in the fire were 150 head of dressed beef and 11,000 Thanksgiving turkeys.

South Alabama Rendering Service, Inc., which began operations last January in Loxley, Ala., is expanding to handle the company's steadily inCity in er and anding ere accessident Decker aternal ds of a n assowidow, N and OROTHY hildren

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THE 1955 annual report to shareholders of Swift & Company was judged best in the meat packing industry in Financial World's annual competition. E. P. Hartford (left), manager of Swift's New York district office, accepted the bronze Oscar at the recent awards banquet in New York City. Weston Smith, director of the annual report survey, made the presentation. This is the 11th time this honor has been accorded Swift's annual report.

creasing tonnage, ROBERT J. CUM-MINGS, vice president, informed the NP. The new firm installed an Expeller press a few months ago and now is doubling its warehouse space for bagged meat meal. A separate operation to handle shop and restaurant grease is being installed in the space formerly used for storage of bagged meat meal. The company also has added two tallow storage tanks of 150,000-lb. capacity and will ship the tallow in tank trucklots. Other officers of the firm are C. O. CUMMINGS, president, and J. E. ALLEN, JR., secretary and treasurer.

An open house at Roode Packing Co., Fairbury, Nebr., marked the completion of a \$150,000 expansion project. The expansion includes new holding pens, kill room, chill room, boning room, freezer and laundry facilities, which are housed in a two-story brick addition. Plant capacity has been increased to about 80 cattle or 150 hogs daily. The Roode firm, which employs 45 persons, was founded in 1935 by R. D. Roode and now is operated by his three sons, MARK, BOB and Ed.

TRAILMARKS

MERLE A. DELPH, president of M. A. Delph Co., Inc., Indianapolis, has been selected to receive the "Medal of Merit" of the National Hide Association in 1957, HAROLD M. BRODSKY of Philadelphia, chairman of the NHA awards committee, announced. Delph was chosen for the

service he rendered the hide and leather industry in making available at a recent demonstration his company's findings on the odorless brine curing, bleaching and defleshing of hides before shipment. (See The NATIONAL PROVISIONER of November 3, 1956.) "This was one of the most unselfish and, at the same time, one of the most progressive steps ever undertaken by anyone in our industry," Brodsky said.

A cutting and costing demonstration in which a primal cut will be broken into hotel cuts will be a feature of the annual meeting of the Chicago Hotel and Restaurant Meat Purveyors, scheduled for 6:30 p.m. Monday, December 10, at the St. Clair Hotel. The demonstration will be conducted by VERN OLMSTEAD, manager, customer service department, Armour and Company, Chicago, whose presentation at the national convention in Miami (see the NP of November 11) aroused great interest. Non-members who wish to attend the Chicago meeting are requested to contact HARRY RUDNICK, secretary, at FRranklin 2-3980.

Appointment of D. J. (BILL) TWEDELL, Houston Packing Co., Houston, as chairman of NIMPA's special committee on industrial relations has been announced by Chris E. Finkbeiner, NIMPA president. Twedell succeeds E. Y. Lingle, Seitz Packing Co., St. Joseph, Mo., who resigned as chairman because of the pressure of other duties. Both Twedell and Lingle are members of the NIMPA board of directors.

Two key employes of Maurer-Neuer Corp., Arkansas City, Kans., recently were awarded 25-year silver service emblems. They are HAROLD HELCHEN, who is in charge of beef sales at Arkansas City, and TRAVIS SMITH, assistant sales manager.

DEATHS

ROBERT CLEVELAND MORRIS, 72, plant manager of Richmond Abattoir, Inc., Richmond, Va., and a veteran of more than a half century in the meat packing industry, died recently. Morris began his career with Kingan & Co. in 1901 and was associated with Kingan for many years. He received a 50-year service pin from the American Meat Institute in 1952. Survivors include the widow, Bessie; a daughter, Jean, and a son, Cleveland G.

EUGENE FRANCIS CORDONNIER, 73, retired Armour and Company veteran, passed away at Oklahoma City. He

worked for Armour for more than 50 years and was a department superintendent in the pork division at Oklahoma City when he retired.

ALFRED J. DOLL, 77, a partner in Alfred and Edward Doll Co., Detroit wholesale meat firm, died recently.

George Weckman, Sr., credit manager at the Armour and Company Philadelphia branch, died at 56.

24 More Veterans at Fred Usinger to Wear AMI Pins

A half-century of work in the meat industry was to bring an employe of Fred Usinger, Inc., Milwaukee, a gold award at a company party November 24. Twenty-three other persons, including several executives, were to receive silver service emblems.

The 50-year veteran is MARTIN SCHULZ, a meat boner, who began his career in meat packing in Germany. He reached the United States in 1922 and worked for Frank and Co. in Milwaukee before joining Usinger.

FREDERICK D. USINGER, president of the sausage firm, was to present the awards on behalf of the American Meat Institute. The company, which employs more than 100 persons, was founded by his grandfather in 1880 and produces about 60 different types of sausage for nationwide distribution. Approximately 25 per cent of the employes have served in the industry for at least a quarter of a century.

Latest to join the group of 25-year award recipients are: Fred Usinger, Jr., formerly president and now treasurer, who joined the firm in 1908; Otto Schwartz, formerly general manager and now a member of the board of directors, who started with the company in 1917; Ella Onsager, secretary and assistant treasurer, who began in 1918; Carl Usinger, chief engineer, 1922; William C. Ostermeyer, general plant manager, 1927, and Erwin Beutin, traffic manager, who started in 1928.

Also, ARTHUR SCHOEN, sales representative; LILLIAN FRIEDRICH, a clerk; CLARA FIEDLER, bookkeeper; FRANK HORNISH, JOHN GREILINGER and AN-THONY ZUNHAMMER, all foremen; FRANK BAUMGARTNER, shipping department; KARL LEVITSCH, PAUL WOJTKIEWICZ, STEVE WUKER and STELLA PETRYKOWSKI, all of the production department; EVELYN GRUBER. telephone receptionist; LEONA DAMnow, forelady in the store; HERMAN SCHWADERER and BRUNO KINOWSKI, both boners; ANTHONY BAUMGARTNER, a meat purchasing agent, and FRANK DOPIERALA, assistant superintendent.

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For Sausage, Meat Loaves, Sauces, **Dressing Products and Specialties**

ONIONIS GARLIC JUICES

These easy-to-use standard strength Liquid Seasonings provide an "automatic" flavor control that peps up your products, cuts costs and boosts your profits. Just add these potent julces to your present formulas for uniform, full-bodied natural flavor.

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for better product and better profit!

By simply adding original Zee-Kook Ham Solution to your curing pickle brine, you will produce a really tender ham that commands higher prices. Zee-Kook results in tastier hams that are more flavored, more resistant to dehydration, with less shrinkage. No formula changes necessary.

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Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

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The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,746,501, SLICING MA-CHINE ATTACHMENT FOR OB-LIQUE SLICING, patented May 22, 1956 by Kenneth Bruce Murrant, London, England, assignor to U. S. Slicing Machine Company, Inc., La



Porte, Ind., a corporation of Indiana.

The attachment is adapted to be manually pushed into place on an L-shaped meat support or to be pulled away therefrom and to be adjusted to cut at various angles for slicing of the meat.

No. 2,751,304, PROCESS FOR THE PRODUCTION OF MOLEC-ULARLY MODIFIED LARD, patented June 19, 1956 by Robert W. Bates, Charles J. Davis, jr., and Charles E. Morris, Chicago, Ill., assignors, by mesne assignments, to Swift & Company, Chicago, a corporation of Illinois.

A process for the molecular modification of lard by treatment in the liquid phase with a alkaline reacting interesterification catalyst is disclosed, comprising continuously passing reaction mixture containing spent catalyst and undesirable side products to a mixing zone; therein automatically adding a pre-determined quantity of hot water and vigorously agitating the same to concomitantly kill the catalyst, hydrate undesirable side products, and form an emulsion; continuously passing this emulsion to a

heating zone and therein heating it to a temperature in the range of 160 to 180° F. for a period sufficient to break the emulsion; and subsequently separating the aqueous phase containing undesirable side products and spent catalyst from the organic phase containing modified lard.

containing modified lard.

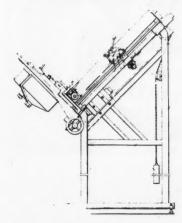
No. 2,751,306, PLASTIC-LIKE
FOOD PRODUCT PACKAGING,
patented June 19, 1956 by Lloyd K.
Snyder, Fleetwood, Pa.

The product is packaged for slicing into disc-like formation and com-



prises a plastic-like food product, a tubular member formed of flexible material, a flat rigid end-wall forming element having a one way acting, self-closing central segmental inlet aperture forming structure which is held closed by the product and which element is sealingly secured in transverse relation within one end section of the member with the other end section sealed.

No. 2,752,968, MATERIAL AD-VANCING AND SLICING MA-CHINE, patented July 3, 1956 by Max E. Toby, San Francisco, and Vao L. Cheney, San Leandro, Calif., as-



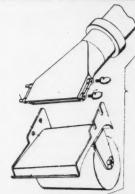
signors to Package Enterprises, Inc., Oakland, Calif., a corporation of California.

Apparatus is provided for advancing a mass of material and cutting off slices therefrom. There are fourteen claims.

No. 2,752,629, MEAT GRINDING ATTACHMENT, patented July 3, 1956 by Hollum B. Shadid, Óklahoma Ćity, Okla.

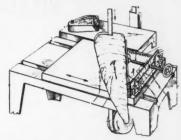
The attachment is for forming a

cohesive meat cake or the like from ground meat and is attachable for



association with the ground meat conveying mechanism of the grinder.

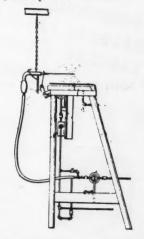
veying mechanism of the grinder. No. 2,747,633, MEAT SLICER GUIDE, patented May 29, 1956 by



Philip Burlin, Bayonne, New Jersey.

The guide is particularly adapted for use in slicing bone-containing cuts of meat. There are four claims.

No. 2,755,732, AIR OPERATED PICKLE PUMP, patented by Norvel B. Sanderson, St. Joseph, Mo., assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.



A pickle injecting needle is adapted to open a valve for the flow of pickle to the needle as the needle is moved to an inserted position in the meat. There are seven claims.

'Ragondin' Getting Set to Vie for Gourmets' Favor

"Would you like Prime ribs, sir?"
"We're celebrating tonight. Bring
on the ragondin!"

Southern California gourmets are being alerted to a new "adventure in eating," which its promoters hope will establish a beachhead in leading area hotels and restaurants and then spread out to become a market staple.

The new product, called "ragondin," is being introduced by W. S. Curtis and Associates, Berkeley, Calif., which says it resembles suckling pig in size and flavor and is a highly versatile meat that can be barbecued,

baked, fried, smoked or spiced.

The game animal, a native of South America, is being ranch-raised for the first time on a grower's cooperative basis by more than 300 ranchers in ten western states, the Curtis firm announced. Current plans call for the marketing of more than 50,000 lbs. of the meat in the coming season and about ten times that amount in the following year. Southern California distribution will be handled by Los Angeles Meat Co., Los Angeles, under the direction of Ben Lilien, company manager.

Like rabbit and squirrel, the animal is a member of the rodent family. It is described in Webster's diction-

ary under the name of "coypu," as "a South American aquatic rodent (Myocastor coypus), having webbed hind feet." The animal is a vegetarian and is slaughtered at eight to 14 months for best results.

Long considered a delicacy abroad, according to the Curtis company, ragondin has been marketed in this country up to now only in relatively small amounts. Reese Finer Foods, Inc., Chicago, recently introduced the product in a 14-oz. tin and is featuring it under the name of "nutria" in Reese retail outlets through the country. "(Nutria" also is the term commonly used for the animal's pelt, which is used as lining for coats.)

Initially, the Curtis firm said, whole ragondin carcasses will be packed in

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HOME BARBECUE enthusiasts can serve eight to 12 persons from carcass.

special polyethylene containers and will be shipped completely dressed and ready for preparation. "Gourmet" packs containing special cuts are planned for later distribution.

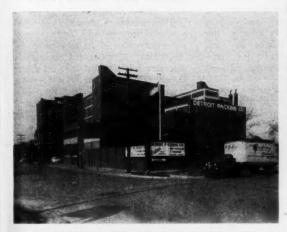
A limited number of gift samples will be sent to interested wholesalers. wholesale users and retailers throughout the country, the company announced. Address of the firm, which is headed by William Curtis, president, is W. S. Curtis and Associates. 3209 College ave., Berkeley, Calif.

Accident Statistics Published

The 1956 edition of the National Safety Council's yearbook, "Accident Facts," containing facts and figures on all type of accidents, is available now.

The 196-page book contains a list of accident rates by major industry groups; charts showing accident trends during the past 30 years; the most common source of injuries; part of body most frequently injured; off-the-job accident problems and other pertinent safety data.

FEDERALLY INSPECTED PACKING HOUSE AVAILABLE FOR SALE OR LEASE



This plant is located 15 minutes from downtown Detroit on 71/2 acres ground. The property is completely fenced, and adequately equipped with rail and truck loading facilities. This property was recently appraised at over \$2,000,000.00 and much work has been done since then to prepare the plant for Federal inspection. This is an excellent opportunity for anyone interested in purchasing or leasing a fully equipped Packing House. Inquiries may be made direct to:

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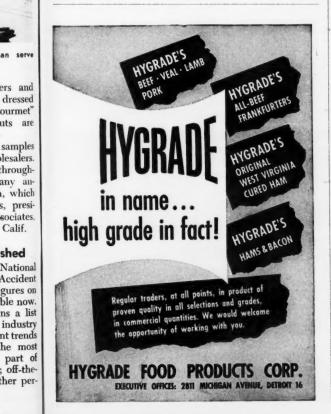
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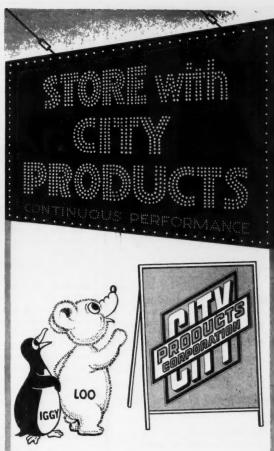
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24, 1956

Detroit 9, Michigan





NATIONWIDE REFRIGERATED WAREHOUSE DIVISIONS

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COLUMBUS, OHIO FEDERAL COLD STORAGE CO.

DECATUR, ILL. POLAR SERVICE COMPANY

GALVESTON, TEXAS GALVESTON ICE AND COLD STORAGE CO.

HORNELL, N. Y. CITY PRODUCTS CORPORATION

JERSEY CITY, N. J. SEABOARD TERMINAL & REFRIG. CO.

KANSAS CITY, KANS. FEDERAL COLD STORAGE CO.

NATIONAL STOCK YARDS, ILL. NORTH AMERICAN COLD STORAGE

PHOENIX, ARIZONA CRYSTAL ICE & COLD STORAGE CO.
(Two Warehouses)

PITTSBURGH, PENNA. FEDERAL COLD STORAGE CO.

ST. LOUIS, MO.

FEDERAL COLD STORAGE CO. ST. LOUIS, MO.

MOUND CITY ICE & COLD STORAGE CO.

SIOUX CITY, IOWA FRANK PILLEY & SONS, INC.

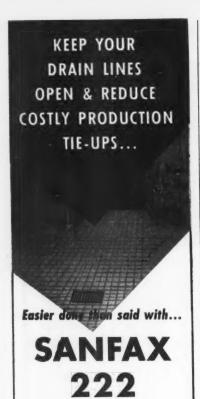
SPRINGFIELD, MO.
SPRINGFIELD ICE & REFRIGERATING CO.
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If a line becomes clogged, Sanfax 222 will reach the trouble area quickly and clear the obstruction in minutes.

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TO A CENTRAL AVE. S.W. Company

AMI Readies Strong Promotion Campaign to Move Large Pork Supply to Consumer Tables This Winter

Faced with another seasonally heavy run of pork this winter, the meat packing industry is readying a strong ad-publicity-store campaign to move the meat to consumers, the American Meat Institute has announced. The program will be patterned after the one for the 1955-56 season.

It is expected, based on the experience of recent years, that the hog market will bear the greatest impact from large country supplies in the first three months of next year, following the marketing of about 85,000,000 hogs this year. Therefore, the Institute is concentrating on and already leading up to those three months

The opening advertising gun will be a full-color, full-page ad in the Saturday Evening Post of January 19. It will show a delicious looking pork loin roast with trimmings. In the same magazine for February 16 a Boston-style pork butt will be featured. The same two ads also will run in the February and March issues of Everywoman's, Family Circle, Western Family, and Woman's Day magazines. The five magazines have a combined readership estimated at 25,000,000.

Coupled with the pre-sales advertising messages in the magazines, emphasizing the nutritional value, tastiness and economy of pork, will be a point-of-sale campaign in about 15,000 high-volume stores throughout the nation. They will receive porkselling kits containing posters (see below) and banners for use in store campaigns. Publicity for food editors al-

ready has started and the tempo gradually will increase as the marketings become heavier.

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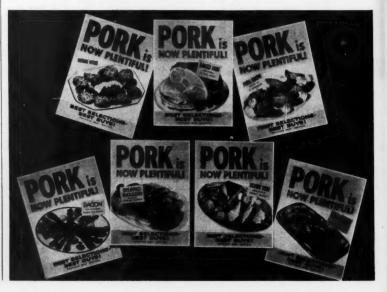
The Institute pointed out that many consumers are finding pork more attractive in its new-fashioned "lean look." The national trade association cited a recent poll by Elmo Roper, public opinion analyst, which found that just in the years from 1953 to 1956 there has been an improvement of 8 to 9 per cent in consumer attitudes toward pork. (See The National Provisioner of October 13.)

Much pork being processed now is getting the lean trim from the packing plants, the Institute said, and the market volume of meat-type hogs now has reached about 20 per cent of the total volume.

"All taken together — advertising, publicity, store posters, lean trim and meat type hog—there should be no difficulty in moving the market supply of pork onto the nation's dinner tables and maintaining a healthy hog production program on our farms," the Institute said.

"We have the consumers, 7,000 new ones every day. We have the money in this country; per capita income continues to establish new high marks. We have the production capacity in the country. All we need is to produce and process pork at a quality and price which will encourage consumers to buy and eat all we can offer."

With per capita consumption of pork expected to touch 66.2 lbs. this year, highest since 1952, there is plenty of indication that the program is paying off, the Institute added.



Flashes on suppliers

DOLE REFRIGERATING CO.: Several changes in personnel have



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H. P. HANSEN

been announced by this Chicago company. Harold P. Hansen, general sales manager and former Canadian branch manager, has been appointed assistant general manager. John E. Hutchinson will succeed Hansen

as general sales manager and BRUCE P. TWEED, western division sales manager, has been recalled to Chicago



B. P. TWEED



J. E. HUTCHINSON

to head the research and product development division. E. J. Tweed, president, also announced the partial retirement of O. L. Rose, vice president of the Dole organization.

V. D. ANDERSON CO.: E. O. Fowler has been appointed field



E. O. FOWLER

engineer for this Cleveland, Ohio, company. Fowler, who has spent his business career in the vegetable oil milling industry, has been associated previously with Trader's Oil Mill Co. and the Swift

& Company Ft. Worth refinery division. He will service meat packing and rendering plants in Texas, Oklahoma and New Mexico from Ft. Worth.

GIRDLER CO.: BARTLEY A. GREENWELL has been named midwest district manager for this Louisville company's Votator division with headquarters at the Board of Trade Building, Chicago.

M.L.PRINT INC.: EDGAR GARLOCK has been named midwestern sales manager, packaging materials service of this Milwaukee firm.

PROVISIONER "APPROVED" BOOKS

The books listed below are selected from a number of sources. In the opinion of the editors of the National Provisioner they are factual, practical and worthwhile—and are approved and recommended accordingly. Write for a complete list of all NP books.

R-1 & 2 AIR CONDITIONING REFRIGER-ATING DATA BOOK, R-1, Design—\$10; R-2, Applications—\$7.50. These famous encyclopedic volumes on air conditioning and refrigerating—one on "Design" and one on "Applications"—are published by the American Society of Refrigerating Engineers. More than two score experts collaborated on the "Design" reference, which can answer almost any air conditioning or refrigeration problem. It contains hundreds of illustrations, charts, tables, etc. The "Applications" volume covers such subjects as frozen foods, methods of quick freezing, refrigerated trucks and trailers, refrigeration in food manufacture, comfort air conditioning, etc.

R-3 BASIC REFRIGERATION, \$6.00. Principles, practice, operation. Edited for practical men in the field. Complete reference for basic theory, tables, charts. Simplified for easy understanding. By Guy R. King and published by Nickerson & Collins Co.

R-4 COLD LOGIC, \$3.50. A fundamental look at refrigeration. An analysis of service, engineering and design. A practical text which is useful to the man who must start from the very beginning. By Alexander A. McCormack and published by Nickerson & Collins.

O-10 THE MEAT WE EAT, \$4.00. Although slanted primarily for the farm or small-scale slaughterer, many of the 21 chapters in this book will be of general industry interest. The book discusses federal and state meat inspection, hog and cattle slaughter, beef and beef-products, lamb and veal slaughter, preservation, smoking and storing of meats, cold storage lockers, curing and tanning processes, preparing and serving meats and many other interesting topics. 376 pages.

O-11 MEAT AND MEAT FOODS, \$4.00. Meat plant operating men, inspectors, refrigeration enginers, locker plant operators and others will find invaluable the book's non-technical explanation of the processes that bring meats to the consumer in sanitary and appetizing condition. By Lloyd B. Jensen and published by Ronald Press Co.

S-20 MEAT RETAILING \$7.00 by A. C. Scheuren. Deals with the general problems of the retail meat dealer, including store location, layout and fixtures, meat buying and cutting, establishment of selling prices, salesmanship, advertising and wages. A feature of the book is the large number of meat pricing tables and charts. Published by The Vaughan Co. 836 pages.

S-17 FOOD TECHNOLOGY \$9.00 by S. C. Prescott and B. E. Proctor. Processes used in the preparation of almost all foods, including meats, are described in a general manner. Discussion covers the principal foods, their sources, their composition and the manner in which they are handled. The book also deals with canning, refrigeration, dehydration and other preservation methods.

S-18 PRICING RETAIL MEAT CUTS. Price in quantity lots, 7c each, single copies free. A reference booklet explaining the essential steps in accurate retail meat pricing. A practical method is given for pricing meat cuts, based on the specific problems of the individual market. Published by the National Live Stock and Meat Board. 28 pages.

S-19 LIVESTOCK MARKETING \$6.50. By A. A. Dowell, University of Minnesota, and Knute Bjorka. A text in livestock marketing for students in agricultural colleges, this book should also be helpful to packers, marketing agencies, others engaged in marketing of livestock and distribution of meat. 534 pages, 104 illustrations.

S-16 FOOD ANALYSIS \$8.50 by A. G. Woodman. This book gives well balanced training in methods of food analysis. Typical foods illustrate methods of attack and analysis. The book gives almost equal emphasis to interpretation of results as to processes.

S-21 MEAT HYGIENE, \$7.50 by Dr. A. R. Miller, chief of the Meat Inspection Branch. USDA. Current meat hygiene practices. Although addressed primarily to veterinarians, with ante-mortem examination of food animals and post-mortem examination of their carcasses thoroughly treated, covers the entire field of environmental sanitation. Outlines facilities necessary to insure clean meat and clean handling in each stage of preparation and merchandising. Adulteration and mislabeling are discussed, as well as organized meat hygiene control programs, legal regulations.

H-24 HOW TO CARVE MEAT, GAME AND POULTRY \$1.00. This 199-page volume by M. O. Cullen, meat carving expert of the National Live Stock and Meat Board, tells how anyone can be a master with a carving set after just a little practice and patience. The author gives illustrated, step-by-step lessons in carving different cuts of meat and tells how to do the job with eye-appeal and how to conserve the flavorful juices.

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Primal Cuts Boneless Cuts

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Telephone TAylor 9-1055

ALL MEAT... output, exports, imports, stocks

Holiday Cuts Slaughter, Meat Output

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ILLINOIS

Hampered by the holiday interruption in livestock marketing and slaughter activities, meat production under federal inspection for the week ended November 17 declined 9 per cent to 420,000,000 lbs. from 464,000,000 lbs. producd in the normal previous week. Output of meat for the period immediately under comparison was 11 per cent smaller than the 472,000,000 lbs. in the same, but full week last year. Cattle slaughter, off 9 per cent for the week, was 4 per cent below last year. Slaughter of hogs was down 12 per cent for the week and 20 per cent for the year. This was the widest spread in comparative hog slaughter so far this year. Estimated slaughter and meat production by classes appear below as follows:

		EEF		PORK	
Week Ended	Number	Production		(Excl. lard)	
	M's	Mil. Ibs.	Nun M'	ber Production 's Mil. lbs.	
Nov. 17, 1956	386	204.2	1.3	376 183.4	
Nov. 10, 1956	424	224.3	iii	570 205.4	
Nov. 19, 1955	401	214.3		714 227.0	
	٧	EAL		IB AND	TOTAL
Week Ended	Number M's	Production Mil. Ibs.	Number M's	Production Mil. lbs.	PROD. Mil. Ibs.
Nov. 17, 1956	182	21.5	236	10.9	420
Nov. 10, 1956	178	21.7	275	14.2	464
Nov. 19, 1955	158	18.2	269	12.3	472

1950-56 HIGH WEEK'S KILL: Cattle, 439,880; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 349,561.

TORSEL LOW WEEK'S KILL: Cattle, 154,814; Hogs, 441,000; Calves, 55,241; Sheep, and Lambs.

1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week	Ene	ded		CATTLE			HOGS	
			Live	Dressed		Live	Dressed	
Nov.	17.	1956	980	529 529 534		236 232 234	133	
			980	529		232	131	
Nov.			991	534		234	132	
Week	En	ded		CALVES	SHEEP		Per	PROD. Mil.
			Live	Dressed	Live	Dressed	cwt.	lbs.
Nov.	17.	1956	215	118	96	46	-	41.24
Nov.	10.	1956	220	122	96 95	46 45	Commission	41.24 45.54 57.9
	19.	1955	212	115	96	46	14.4	57.9

Movement of Meat Into Cold Storage Starts in October; Beef Volume Large

MEATS began to move into cold storage in October after about six months of decrementation, a U.S. age at the close of September. Current holdings were very little different from closing October 1955 in-

gain over end-of-September stocks of 117,316,000 lbs., about 16 per cent above holdings of a year earlier, but below average. Current beef stocks were the third largest on record for the date since 1945.

Pork inventories were almost at a new record low of 170,917,000 lbs. for the date, with only four dates in history when such stocks were at a smaller volume. September 30 pork holdings totaled 165,514,000 lbs., with 215,197,000 lbs. recorded for October 31, 1955 and the five-year average of 226,247,000 lbs.

Stocks of other fresh meats increased in October, with lamb and mutton at 11,151,000 lbs. showing about a 1,500,000-lb. gain since the close of September and veal at 14,004,000 lbs. up nearly 3,000,000 lbs. Stocks of lamb and mutton were above average, with veal a shade below average.

Holdings of canned meat and meat products, and sausage products continued to decline, with stocks of the former well above last year and above average.

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 136,-300,000 lbs. on November 17. This amount was 19 per cent smaller than the 168,800,000 lbs. about a year earlier.

Lard stocks totaled 56,800,000 lbs., or 30 per cent above the 43,600,000 lbs. last year.

The accompanying table shows stocks as percentages of holdings three weeks before and a year earlier.

	Percer	stocks as stages of tories on Nov. 19
HAMS:	1956	1955
Cured, S.PD.S	. 102	67
Frozen for cure, S.PD.S.	. 144	124
Total hams	. 119	87
PICNICS:		
Cured, S.PD.C	. 100	94
Frozen for cure, S.PD.0		117
Total picnics	. 125	103
BELLIES:		
Cured, D.S	. 126	57
Frozen for cure, D.S		
Cured. S.PD.C		84
Frozen for cure, 8.PD.C.	. 153	73
OTHER CURED MEATS:		
Cured and in cure	. 107	80
Frozen for cure	. 138	96
Total other	. 115	85
FAT BACKS:		
Cured. D.S	. 113	95
FRESH FROZEN:		
Loins, spareribs, neckbon	POF	
trimmings, other—Tota		78
TOT. ALL PORK MEATS	120	81
LARD	117	134
RENDERED PORK FAT .	110	- 77

U. S. COLD STORAGE MEAT STOCKS, OCT. 31, 1956

	Oct. 31, 1956	Oct. 31, 1955	Sept. 30, 1956	5-Yr. Av. 1951-55	
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.	
Beef, frozen	136,864	113,683	110,832	138,808	
Beef, in cure and cured	6,487	9,026	6,484	8,576	
Total beef		122,709	117,316	147,384	
Pork, frozen		111.045	89,250	107,653	
Pork, D.S. in cure and cured		14,895	12,386	19,243	
Pork, S.P. in cure and cured	64,887	79,257	63,878	99,351	
Total pork		205,197	165,514	226,247	
Lamb and mutton, frozen		9,569	9,703	10,768	
Veal. frozen		13,569	11,114	14,107	
All offal		55,219	44,530	49,437	
Canned meat and meat products		25,258	49,608	25,736	
Sausage room products		12,562	14,125	13,770	
Total, all meats	444,174	444,078	411,910	487,449	

The government had in cold storage outside of processors' hands, 5,380,000 lbs. of beef and 3,878,000 lbs. of pork.

Department of Agriculture report on cold storage stocks indicated. Total volume of all meats on October 31 amounted to 444,174,000 lbs. compared with 411,910,000 lbs. in stor-

ventories of 444,078,000 lbs., but about 43,000,000 lbs, below the fiveyear average of 487,449,000 lbs.

Beef stocks on October 31 reached 143,351,000 lbs. for a 26,000,000-lb.

R 24, 1956 THE NATIONAL PROVISIONER, NOVEMBER 24, 1956

PROCESSED MEATS . . . SUPPLIES

USDA Hamburger Buy Last Week Totals 5,592,000 Lbs.

The U. S. Department of Agriculture last week purchased 5,592,000 lbs. of frozen hamburger under a program to assist cattle producers. Purchases since buying began in late September totaled 59,513,000 lbs. The USDA will accept limited offers of hamburger again this coming week.

Price ranges per lb. for purchases last week by geographical regions and number of carlots for each region follow: Northeast, 33.40c to 33.50c for 14 carlots; Southeast, 33.25c to 33.73c for six carlots; Midwest, 33.00c to 33.90c for 109 carlots; Southwest, 33.00c to 33.99c for 94 carlots; and Western, 32.49c to 33.99c for 42 carlots. Offers were received from 48 producers who offered a total of 13,823,000 lbs.

About \$1,900,000 of Section 32 (tariff) funds were expended for purchases last week, with overall expenditure amounting to about \$20,600,000. Delivery of the hamburger purchased last week will be from December 10 through January 5, 1957.

USDA Lard Purchases Last Week Total 1,332,000 Lbs.

The U.S. Department of Agriculture last week purchased 1,332,000 lbs. of lard in its continuing program to bolster the live hog market. Offers were received from nine producers who offered a total of 2,400,000 lbs.

of product. Purchases of lard since the buying program began aggregated 20,400,000 lbs.

Price ranges per lb. for lard purchases last week by geographical regions and number of carlots for each region follow: Southwest, 17.89c to 17.99c for six carlots; and Midwest, 17.93c to 17.99c for 31 carlots. Buying will continue on a limited scale.

CHICAGO LARD STOCKS

Lard inventories in Chicago on November 14 totaled 33,849,628 lbs., according to the Chicago Board of Trade. This volume compared with 40,179,357 lbs. in storage on October 14 and 4,329,139 lbs. on November 14 last year.

Lard stocks by classes appear below in lbs. as follows:

Nov. 14 1956	Oct. 14 1956	Nov. 14 1955
P.S. Lard (a) 3.281.400	2.401.742	2.038,173
P.S. Lard (b) 21,990,353	27,549,179	240,000
Dry Rendered		
Lard (a)		
Dry Rendered		
Lard (b) 6,715,885	8.065,621	318,591
Other Lard 1,861,990	2.162.815	1.732.375
TOTAL LARD.33,849,628	40,179,357	4.329.139

(a) Made since Oct. 1, 1956. (b) Made previous to Oct. 1, 1956.

Meat Index Edges Upward

The wholesale price index on meats for the week ended November 13 settled back to 80.6 after rising 0.3 per cent to 80.8 the previous week, a Bureau of Labor Statistics report indicated. The average primary market price index rose 0.2 per cent to 115.6 in the same period. Both indexes were well above November averages last year.

USDA Canned Pork Buy Last Week Totals 1,476,000 Lbs.

The U.S. Department of Agriculture late last week announced the purchase of 1,476,000 lbs. of canned pork as part of the program to bolster hog prices. The first such purchases, announced the week before, amounted to 443,000 lbs.

Purchases of pork last week consisted of 1,188,000 lbs. of luncheon meat at 42.97c per lb. plant basis and 288,000 lbs. of hams at 62.69c to 62.99c per lb. Offers were received for 5,584,000 lbs. of luncheon meat 2,052,000 lbs. of hams and 9,840,000 lbs. of pork and gravy.

The USDA will continue to accept offers for sale of the three items on a weekly basis until further notice.

USDA Issues New Leaflet Describing Beef Grades

The USDA has issued a new edition of "U. S. Grades for Beef," a six page leaflet describing the grades and various cuts of beef and giving suggested cooking methods.

The leaflet has been brought up to date to include information on the new Standard grade, and appropriate cooking methods for this grade are included. The new grade is described as having a very thin fat covering and a high proportion of lean meat. All grade marks are illustrated.

Single copies of the publication (Leaflet No. 310) may be obtained free from the USDA Office of Information, Washington 25, D. C.

DOMESTIC SAUSAGE

(l.c.l, prices)	
Pork sausage, hog cas42	@48
Pork saus., bulk, 1-lb29	@36
Pork sausage, sheep cas.,	
1-lb, pkge53	@59
Pork sausage, sheep cas.,	
5, 6-lb, pkge,51	@57
Frankfurters, sheep cas.514	@59
Frankfurters, skinless40	@42
Bologna (ring)39	@46
Bologna, artificial cas38	@36
Smoked liver, hog bungs, 424	@50
Smoked liver, art, cas354	@42
Polish sausage, smoked46	@54
New Eng. lunch, spec. 60	@63
Olive loaf44	@4614
Tongue and Blood39	@ 4214
Pepper lonf43	@541/
Pickle & Pimiento loaf. 411	2@46

SEEDS AND HERBS

(l.c.l. prices)

(1.c.I, pr)	ices)
Who	Ground ole for sausag
Caraway seed 20	8 31
Cominos seed 3 Mustard seed:	1 36
fancy 2	3
yellow Amer 1	7
Oregano 3 Coriander	4
Morocco, No. 1. 2 Marjoram,	1 25
French 6	3 68
Sage, Dalmatian, No. 1 58	66

DRY SAUSAGE

Cervelat, ch.		1	10	01	g		ŧ	H	11	3,1	e	9.				89@9
Thuringer .																
Farmer						٠		٠	٠		٠					71@7
Holsteiner .																73@7
B. C. Salam	î		ì	ì	ì	ì	Ī	Ì	ì	ì	ì	ì	i	Ĺ		79@8
Pepperoni					ì	i	ũ		i	1	Ī	Ī	Ĵ	Ī		67@7
Genoa style	1	88	al	la	u	n	i		1	e.	h					94@9
Cooked sala	m	ıi														44604
Sicilian																80@8
Goteborg							Ċ			0					i	7107
Mortadella																

SPICES

bales)	bitgs,
Whole	Ground
Allspice prime 96	1.06
Resifted1.04	1.13
Chili, Powder	49
Chili, Pepper	43
Cloves, Zanzibar 66	72
Ginger, Jam., unbl 95	1.02
Mace, fancy Banda. 3.25	3.80
West Indies	3.60
East Indies	3.15
Mustard flour, fancy	37
No. 1	33
West Indian Nutmeg	2.70
Paprika, Spanish	80
Pepper, cayenne	54
Pepper:	
Red No. 1	54
White 52	56
Black 43	47

SAUSAGE CASINGS
(l.c.l. prices quoted to manu- facturers of Sausage) Beef Casings:
Rounds-
Export, narrow, 1 10@1 35
32/35 mm,1.10@1.35 Export, med., 35/38 80@1.10
Export, med., wide,
38/40 90@1.35
38/40
Export. jumbo. 44/up. 2.00@2.50
Domestic, regular 60@ 85 Domestic, wide 75@1.10
No. 1 weasands. 75@1.10
No. I Weasands,
No. 2 weas., 22 in./up 9@ 14
Sewing, 1%@24 in1.25@1.65
Select. wide. 2@2% in.1.80@2.10
Extra select,
21/4@21/2 in2.55@2.90
Bungs, exp. No. 1 25@ 34 Bungs, domestic 18@ 25
Dried or salt bladders.
places
8-10 in wide flat 9@ 10
10-12 in, wide, flat., 9@ 11
8-10 in. wide, flat 9@ 10 10-12 in. wide, flat 9@ 11 12-15 in. wide, flat 15@ 19
Pork Casings:
Extra narrow, 29 mm.
and down4.00@4.15
Narrow, 29@32 mm3.85@4.15
29@32 mm3.85@4.15 Medium,
32@35 mm2.35@25.0
Spec. medium.
35/38 mm1.95@2.50

Hog I	lungs-	-														
Sow										 		1	550	a	1	N
Export	. 34 1	n		-	ei	n'	t					4	170	æ	1	Š
Large												1	331	ä		
Med.	prime.		3	4		iı	a.		١,			1	24	æ	1	ž
Small												3	16	a		2
Middle														-		
cap	off					ï						1	55	a	1	8
Sheep C	asings		i	m				b		. 1	61					
26/28	mm.							*			. 1	5.	40	a	ь,	œ
24/26											. !	5.	90	0	в.	3
22/24	mm.										. 1	4.	80	m.	5.	z
20/22	mm.								į.	0	0	4.	00	0	4.	46
18/20	mm.		0							C	1	3	00	a	9	2

CURING MATERIALS

bbls., del. or f.o.b. Chgo	11.8
ure rfd., gran, nitrate of	
anda	5.6
soda	11.00
ure rfd, powdered nitrate	
of soda	8.6
alt, paper sacked, f.o.b.	-
Character sacked, 1.0.0,	00.40
Chgo., gran. carlots, ton	29.2
Rock salt, ton in 100-lb,	
bags, f.o.b. whse., Chgo	27.4
ngar—	4010
	0.00
Raw, 96 basis, f.o.b, N.Y.	6.7
Refined standard cane	
gran, basis (Chgo.)	8.7
	687.4
ackers, curing sugar, 100-	
lb. bags, f.o.b. Reserve.	
La., less 2%	8.33
Dextrose (less 20c);	Coun
Carriose (less 200);	4.0
Cerelose, regular, cwt	6.9
Ex-Warehouse, Chicago	7.5
.,	

BEEF-VEAL-LAMB ... Chicago and outside

CIL		^
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November 20, 1956

WHOLESALE	FRESH	MEATS
CARCA	SS BEE	F

Last

Lbs.

Agricul-

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55@ % 47@ % 33@ % 24@ 7 16@ 2 55@ # hank): hank):
....5.40@6.0
....5.90@6.0
...4.80@5.2
...4.00@4.0
...3.00@2.2
...1.25@2.0

TERIALS

400-lb. b. Chgo. \$11.3 trate of nitrate 5.6

f.o.b. ots, ton... 29.40 n 100-lb. c. Chgo... 27.40

o.b. N.Y. 6.7 ane o.) 8.3 ar, 100-teserve,

cwt. ... 7.4 hicago .. 7.5

BER 24, 1956

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Steer:				(carlo	ts, 1b.)
Prime,	600/800					44
Choice.	500/600	١.				40
Choice,	600/700	٠.			40	@401/2
	700/800				. 40	@4014
	500 /600					@3314
Gool. 6	00/700				33	@3314
						231/2
Comme	reial co	W			. 22	@2214
Canner-	-cutter	e	OW	7.		181/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800 No Foreqtrs., 5/800 No Rounds, all wts, Td. Joins, 50/70 (icl), 86 Sq. chucks, 70/90 Arm chucks, 80/119., 34 Briskets (icl)	
Choice:	
Hindatrs., 5/800	4 @ 47 @ 33 ½ 44 @ 80 36n @ 34 ½ @ 60 16 15 ½
Good (all wts.):	
Rounds41	@43
Sq. cut chucks32	@34
Briskets33	@34
Ribs43	@46
Loins48	@58

COW & BULL TENDERLOINS

Fresh J/L C-C	grade Froz. C/L
55@57 Cow,	3/dn,55@57
70@72 Cow.	
75@77 Cow,	
	5/up75@77
86@88 Bull,	5/up79@81

BEEF HAM SETS

Knuckles, 71/2 up351/2@371/2	Outsiles.	8/up .				,					354 @374 334 @354 354 @374
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CARCASS MUTTON

Choice, 70/down					14	@15	
Good, 70/down	۰	۰			13	@14	
n nominal							

S BEEF PRODUCTS

Tongue	s, No.	. 1	١.		1	0	0	9 8	3		261/
Hearts	reg.		1	DI),	8					11
Livers,											21
Livers,											131
Lips, 1											111/
Lips,	unscal	de	l,		1	0	0	15	9		81/
Tripe.											6
Tripe,											7
Melts.											6 7 7 7
Lungs,	100'	8									7
Udders	. 100'	8									5

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	381/9
Veal breads,	
under 12 oz	86
12 oz./up	97
Calt tongues, 1 lb./dn	21
Oxtails, under % lb,	17
Oxtails, over % lb,	18

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow	
meat, boneless,281/2	@29
barrels32	@33
Beef trim., 75/85,	
barrels221/2	@23
Beef trim., 85/90,	
barrels	26
Boneless chucks,	001/
barrels	291/2
Beef cheek meat,	00
trimmed, barrels	20 31
Shank meat, bbls	
Beef head meat, bbl	17%
Veal trim., boneless,	25
harrols	20

VEAL-SKIN OFF

	(l.e.l.							prices)
Prime.	90/1	120						\$40.00@41.00
Prime.	120/1	150						39.00@40.00
Choice.	90/	120						
Choice,	120/			٠	۰			
Good.	50/	90				٠		
Good,	90/1	20	٠	,	٠			32.00@35.00
Good.	120/1	50						32.00@35.00
Stand	all	wts					į,	23.00@31.00

CARCASS LAMB

	(1.0.	a.	ŀ	T	4	C	9	9,	,			
Prime,	45/55											qut
Prime.	55/65						۰			N	one	qut
Prime.	55/65									N	one	qut
Choice.	35/45											43
Choice.	45/55											43
Choice,	55/65											41
Good, al	l wts.	٠				۰			. 4	0	a	41

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
RESH BEEF (Carcass):	Nov. 20	Nov. 20	Nov. 20
STEER:			
Choice:			
500-600 lbs,	\$34.50@36.00	\$36,00@38.00	\$37.00@39.00
	33.50@35.00	34.00@36.00	37.00@39.00
Good::			
500-600 lbs,	31.00@34.00	31.00@33.00	33.00@36.00
	30.00@33.00	29.00@31.00	32.00@35.00
Standard:	30.00@32.00	20 00 00 00	90 00 00 00
350-600 lbs	. 30,00@32,00	30.00@32.00	26.00@32.00
cow:			
Standard, all wts	None quoted	26.00@28.00	None quoted
Commercial, all wts	23.00@25.00	23.00@26.00	23.00@28.00
Utility, all wts	. 22.00@24.00	21.00@23.00	21.00@25.00
Canner-Cutter	. None quoted	18.00@21.00	17.00@21.00
Bull, util. & com'l .	. 26.00@29.00	None quoted	26.50@29.00
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	. 35.00@38.00	34.00@36.00	32.00@34.00
Good: 200 lbs, down	31 00@34 00	32.00@34.00	31.00@33.00
200 108. 00.011	. 01.000001.00	04.000,01.00	01.004400.00
LAMB (Carcass):			
Prime:			37.00@390.0
45-55 lbs	. 40.00@42.00	None quoted	35.00@37.00
55-65 lbs	38.00@41.00	40.00@42.00	35.00@31.00
Choice:			
45-55 lbs,	40,00@42.00	40.00@42.00	37.00@39.00
55-65 lbs,	38.00@41.00	38.00@40.00	35.00@37.00
Good, all wts	35.00@40.00	35,00@40.00	34.00@37.0
MUTTON (EWE):			
			11.00@14.00
Choice, 70 lbs. down.	. 18.00@20.00	None quoted	12.00@14.00

NEW YORK

November 20, 1956

WHOLESALE FRESH MEATS BEEF CUTS

			Western	
Steer:	(1.c.1,	prices)	Cwt.	
Prime.	care	6/700.8	47.00@49.00	
Prime.	care	6/800.	46.00@47.00	
Choice,	carc.,	6/700.	41.00@42.50	
Choice,	carc	7/800.	41.00@41.50	
Good,	carc.,		36.50@38.00	
Good.	care	7/800	36.50@37.00	
Hinds.	pr.,	6/700	54.00@60.00	
Good,	carc.,	7/800	36.50@37.00	
Hinds.	, oh.,	6/700	48.00@53.00	
Hinds.		7/800	47.00@50.00	
Hinds.	. gd.,	6/700	43.00@45.00	
Hinds.	, gd.,	7/800	42.00@45.00	

BEEF CUTS

(l.c.l. prices, lb.)

Prime steer:	City	
Hindqtrs., 600/700	58@	62
Hindqtrs., 700/800	56@	61
Hindqtrs., 800/900	55@	58
Rounds, flank off	48@	53
Rounds, diamond	45	-
bone, flank off	49@	53
Short loins, untrim	88@1	
Short loins, trim,1		
Flank	17@	
Ribs (7 bone cut)	66@	
Arm chucks	39@	
Briskets	38@	
Plates	17@1	
Choice steer:		
Hindqtrs., 600/700	49@	54
Hindqtrs., 700/800	4800	52
Hindqtrs., 800/900	4760	51
Rounds, flank off4	51600	
Rounds, diamond	- /4 45	
bone, flank off	46@	51
Short loins, untrim,	7200	85
Short loins, trim,	98@	1.09
Flanks	1700	18
Ribs (7 bone cut)	6000	66
Arm chucks	35@	89
Briskets	35@	
Plates	17@1	736

FANCY MEATS

(l.c.l. pricees) Lb. Veal breads, 6/12 oz. 699
12 oz./up 90
Beef livers, selected 30
Beef kidneys 14
Oxtails, % lb. frozen 13

LAMB

							Western
Prime,	45/dn.		٠				41.00@43.00
Prime.	45/55				٠		40.00@43.00
Prime.	55/65		į.				39.00@41.00
Choice.	45/dn.			,			39.00@42.00
Choice.	45/55	ĵ.					39.00@41.00
Choice.	55/65						36.00@38.00
	45/dn.						36.00@39.00
Good,	45/55						37.00@38.00

VEAL-SKIN OFF

(1.e	.l. cares	ıs	ıs	p	r	i	e	28) Western
Prime.	90/120								\$40.00@43.00
Choice.	90/120								34.00@38.00
Good,	50/ 90								25.00@27.00
Good.	90/120								27.00@31.00
Stand.	50/ 90)							22.00@25.00
	90/120								22.00@26.00

BUTCHER'S FAT

Shop fo	nt (cwt.)						. \$1.75
Breast								. 2.50
Edible)					. 3.00
Inedible	sue	et (ew	t.)				. 3.00

HOGS: Week ended Nov. 17 . . 36.529

N. Y. MEAT SUPPLIES

Receipts				USDA
Marketing	Service,	W	eek	ended
Nov. 17, 1	956 with	com	pari	soms:
STEER AN				

A ASASAG .	CLASS TRANSFERMENT	MICHAGE	
	ended Nov. 17 previous		1
	ended Nov. 17 previous		I
Week Week	ended Nov. 17 previous	535 523	1
	ended Nov. 17 previous		
	ended Nov. 17 previous		
	N: ended Nov. 17 previous		8
Week	ND PIG: ended Nov. 17 previous		

PORK CUTS: Week ended Nov. 171, Week previous1,	502,279 011,784
BEEF CUTS: Week ended Nov. 17 Week previous	539,902 119,793
Week ended Nov. 17 Week previous	4,560 2,576
LAMB AND MUTTON: Week euded Nov. 17 Week previous	13,549 200
Week ended Nov. 17 Week previous	$13,321 \\ 14,231$
PORK CURED AND SMOK Week ended Nov. 17 Week previous	ED: 319,169 168,399
LARD AND PORK FAT: Week ended Nov. 17 Week previous	2,680 3,918

 Car Personal	
LOCAL	SLAUGHTER

CATTLE: Week ended Nov. 17 Week previous	Head 10,38 10,72
CALVES: Week ended Nov. 17 Week previous	10,19 10,68

Week		eno			61,108
SHEEP: Week Week	ended				36,529 40,501
COUN	TRY	DR	ESSI	D M	EAT
VEAL:				Cr	rcasses
Week	ended	No	v. 1	7	8.188
Week					7,840
HOGS:					
Week	ended	No	v. 1'		289
Week					
LAMB .					
Week					77
Week					79

PHILA. FRESH MEATS

Nov. 20, 1956 WESTERN DRESSED

WESTER DEEP	SSEID
STEER CARCASSES:	
Choice, 500/800\$	42.50@44.50
Choice, 800/900	42.50@44.00
Good, 500/800	36.50@37.50
Hinds, choice	49.00@52.00
Hinds, good	41.00@44.00
Rounds, choice	46 00@50.00
Rounds, good	40.00@43.00
	10.0049 10.00
cow:	00 00000
Com'l, all wts	26.00@27.00
Utility, all wts	24.00@25.00
VEAL (SKIN OFF):	
Choice, 90/120	39.00@42.00
Choice. 120/150	39.00@42.0
Good, 50/90	31.00@33.0
Good. 90/120	32.00@35.0
Good, 120/150	33.00@36.0
	00100 @ 0010
LAMB:	41 000 44 0
Ch. & pr., 30/45	41.00@44.0
Ch. & pr., 45/55	41.00@44.0
Good, 30/50	
Good, 45/55	38.00@40.0
LOCALLY DRE	SSED
AND CARDER AVAILABLE	

STEER BEEF (lb.): Choice Good

Carc., 5/700 421/2@	441/9 3	5@37
Carc., 7/800 42 @		
Hinds, 500/700		
Hinds, 700/800	48@51	39@43
Rounds, no flank.	46@50	40@44
Hip rd. + flank.	46@49	39@43
Full loin, untrim.	50@55	39@44
Short loin, untrim.	65@70	52@56
Ribs, (7 bone)	60@64	45@52
Arm chucks	35@89	38@35
Briskets		36@38
Short plates	17@19	17@19

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service CASH PRICES

(Carlot basis, Chicago price zone, November 21, 1956) BELLIES

				ŧ	33	K	I	NNED		ł	2	ū	И	B	ı		
Fres	h	0	r	1	F	.]	F.	A.								1	Frozen
								10/12									
421/2								12/14									421/2
42 .								14/16	١.								42
401/2								16/18									401/2
41n								18/20	١.								41n
41n								20/22									41n
41n								22/24									41n
41 .								24/26	١.								41
3814								25/30									381/4
								ap, 2'									

Ham quotations based on product conforming to Board of Trade defi-nition regarding new trim effective January 9, 1956.

Fresh or	F.F.A.	Frozen
22	4/6	22n
21	6/8	21
20@201/2	8/10	19%n
20@201/4	10/12	19% n
	12/14	
20	8/up, 2's in	19%
	FAT BACKS	
Wash on	Panton	Canad

				1	E/	AT	BA	C	2	2	B			
Fresh	0	r	ľ	7	0	zen								Cured
11n														
Iln .														
13% n						10	/12							14%
14n .														
14%n						14,	/16				,			15%
151/n						16	/18							161/2
1536	ì	ì				18.	/20							161/2
151/2 151/2 n						20,	/25							161/2

			,	DEFE	•	ı						
Fresh	OP.	F	F	.A.							F	rozen
25 1/2n .				6/8								25 1/2 n
25@251	2	٠.		8/10					2	5	a	251/2
251/2 .				10/12								251/2
241/2 .			*	12/14								241/2
22				14/16			٠				*	22
191/2 .				16/18						*		191/2
181/2 .		٠.		18/20	*							181/2
GR. A	MA	i.]	D		8	3.	Clear
171/2n				18/20								21 1/4 n
16% @1	7			20/25								21 1/4 n
16% .				25/30								20n
151/2 .				30/35								19
15% .				35/40								17%1
14				40/50			٠					151/2

FRESH PORK CUTS

37@38	Loins,	12/dn.				3	6	1,	6	6	037
36@37	Loins.	12/16									351/2
35	Loins,					3	4	1	6	6	035
35	Loins,										35n
29@30	Butts,	4/8 .									27% b
29	Butts,	8/12 .									
29	Butts,	8/up	,								27
31	Ribs.			,							30
26@27	Ribs.	3/5									26
19	Ribs,	5/up .			,	×		,			18

OTHER	CELLAR	CUTS	
Fresh or From	zen		Cured
11 8q	uare Jowls		unq.
9Jowl	Butts, L	008e .	11n
10n Jowl	Butts. Bo	xed	.unu.

LARD FUTURES PRICES

NOTE: Add 1/2c to all price quotations ending in 2 or 7.

FRIDAY, NOV. 16, 1956

	Open	High	Low	Close
Dec.	13.87	13.97	13.82	13.87b
Jan.	14.00	14.02	13.87	13,90a
Mar.	14.25	14.30	14.15	14.22a
May	14.55	14.62	14.45	14.47
64-	1 0	440 000	11.	

Sales: 8,440,000 lbs.

Open interest at close Thurs.,
Nov. 15: Nov. 173, Dec. 659, Jan.
256. Mar. 309, and May 296 lots.

MONDAY, NOV. 19, 1956

Dec. 13.90	14.12	13.80	14.05
-87			-10
Jan. 13.80	14.02	13.72	13.97b
Mar. 14.15	14.32	14.00	14.30a
May 14.47	14,55	14.32	14.47-45
0-1 0 4	240 000	The	

Open interest at close Fri., Nov. 16: Nov. 116, Dec. 671, Jan. 263, Mar. 307, and May 300 lots.

TUESDAY, NOV. 20, 1956

Dec.	14.15	14.55	14.15	14.47
Jan.	14.10	14.40	14.10	14.35a
Mar.	14.37	14.62	14.37	14.50b
May	14.55	14.80	14.55	14.72

Sales: 14,680,000 lbs.

Open interest at close Mon., Nov. 19: Nov. 116. Dec. 687, Jan. 269, Mar. 311, and May 305 lots.

WEDNESDAY, NOV. 21, 1956

Dee.	14.60	14.82	14.60	14.75
Jan.	14.50	14.75	14.50	14.67a
Mar.	14.65 -70	14.85	14.65	14.70
	14.92	14.95		14.85

Open interest at close Tues., Nov. 20: Nov. 62, Dec. 644, Jan. 267, Mar. 305, and May 324 lots.

THURSDAY, NOV. 22, 1956 Thanksgiving Day (Board of Trade closed)

No trading in lard futures.

CHGO, FRESH PORK AND PORK PRODUCTS

Nov. 20, 1956	
Hams, skinned, 10/1243	@431/4
Hams, skinned, 12/14	43
Hams, skinned, 14/16	4216
Picnics, 4/6 lbs., loose	23
Picnics, 6/8 lbs,	22
(Job lots)	
Pork loins, boneless	70
Shoulders, 16/dn., loose.	25
Pork livers	1214
Tenderloins, fresh, 10's.76	@78
Neck bones, bbls,	81/4
Ears, 30's	101%
Feet. s.c. bhls.	6

CHGO. PORK SAUSAGE MATERIALS-FRESH

(To sausage manufacturers job lots only)	in
Pork trim., guar. 40% lean, bbls.	15
Pork trim., guar. 50% lean, bbls.	16
Pork trim., 80% lean, bbls.	27
Pork trim., 95% lean, bbls.	40
Pork head meat Pork cheek meat, trim.,	20
bbls251/46	2261

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	
Chicago	16.25
Refined lard, 50-lb. cartons,	
f.o.b. Chicago	15,75
Kettle rendered tierces, f.o.b.	
Chicago	16.75
Leaf, kettle rendered tierces,	
f.o.b. Chicago	17,25
Lard flakes	18.75
Neutral tierces, f.o.b. Chicago	18.50
Standard shortening,	
N. & S. (del.)	23.25
Hydro shortening, N. & S	24,25

WEEK'S LARD PRICES

	P.S. or				Ref. in
	Dry			Rend.	50-lb.
	1		d. Cash	Loose	tins
			erces)		Open
			. Trade)	Mkt.)	Mkt.)
Nov.	16		13.40n	12.62%	15.50
Nov.	17		13.40n	12.62 %n	15.50n
Nov.	19		13.40n	12.621/2	15.25n
Nov.	20		13.50n	13.25	15.75n
			13.75n		
Nov.	22		Holiday,	no tradi	ng.

n-nominal, b-bid, a-asked.

LIGHT, MEDIUMWEIGHT HOG VALUES BETTER

(Chicago costs, credits any realizations for first two days of week.) Higher price quotations on fat cuts and lard from light and medium-weight hogs helped mostly to strengthen values on the two classes of porkers. Margins on heavies fell back, due mostly to higher live costs.

	0				
180	-220 lbs.— Value		40 lbs.—		70 lbs.—
per	per cwt.	per	per cwt.	per	per cwt.
cwt.	fin. yield	ewt.	fin. yield	alive	fin. yield
Lean cuts\$10.75	\$15.50	\$10.36	\$14.58	\$10.35	\$14.59
Fat cuts, lard 5.07 Ribs, trimms, etc 1.61	7.27 2.31	5.21 1.51	7.37	4.98 1.36	6.89 1.90
Cost of hogs 14.67 Condemnation loss07		14.75		14.35	
Handling, overhead 1.80		1.63		1.36	
TOTAL COST 16.54 TOTAL VALUE 17.43	23.79 25.08	16.45 17.08	23.16 24.07	15.78 18.69	22.07 23.38
Cutting margin+\$.89	+\$1.29	+\$.63	+8.97	+\$.91	+\$1.31
Margin last week+ .73	+1.08	+ .61	+ .87	+ 1.15	+ 1.65

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Nov. 20	San Francisco Nov. 20	No. Portland Nov. 20
FRESH PORK (Carcass):	(Packer style)	(Shipper style)	(Shipper style)
80-120 lbs., U.S. 1-3 120-170 lbs., U.S. 1-3\$		None quoted None quoted	None quoted \$25.00@26.50
FRESH PORK CUTS, No	. 1:		
LOINS: 8-10 lbs,	37.00@42.00 37.00@42.00 37.00@42.00	\$42.00@44.00 44.00@46.00 44.00@46.00	42.00@45.00 42.00@45.00 42.00@45.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4- 8 lbs	29.00@33.00	33.00@35.00	33.00@35.00
HAMS, Skinned:			
12-16 lbs	45.00@51.00 $47.00@50.00$	$48.00@52.00 \\ 49.00@53.00$	48.00@51.00 48.00@51.00
BACON "Dry" Cure No.	1:		
6- 8 lbs	36.00@45.00 35.00@43.00 35.00@42.00	42.00@46.00 $38.00@42.00$ $36.00@40.00$	41.00@45.00 38.00@42.00 37.00@ 40.00
LARD, Refined:			
1-lb. carton	18.00@19.75 $17.00@19.25$	20.00@22.00 $19.00@20.00$	17.00@19.50 None quoted
50-lb. cartons & cans	15.75@18.75	18.00@19.00	13.50@18.00

N. Y. FRESH PORK CUTS

Nov. 20, 1956

(l.c.l. prices c	wt.)
	Western
Pork loins, 8/12	\$38.00@42.00
Pork loins, 12/16	37.00@41.00
Hams, sknd., 10/14	45.00@49.00
Boston butts, 4/8	32.00@36.00
Regular picnics, 4/8	26.00@30.00
Spareribs, 3/down	32.00@37.00
Pork trim., regular	27.00
Pork trim., spec., 80%	39.00
	City
	Box lots
Hams, sknd., 10/14	44.00@47.00
Pork loins, 8/12	39.00@44.00
Pork loins, 12/16	38.00@43.00
Boston butts, 4/8	33.00@36.00
Picnics, 4/8	26.00@20.00
Spareribs, 3/down	35.00@38.00

N. Y. DRESSED HOGS

	(.	Head	is on	1	e	a	Ī	1	at	11	2)		
			(1.e.1	ï)1	i	c	68)				
50	to	75	lbs.					. 8	25	.75	a	28	.7
75	to	100	lbs.						25	.75	a	28	.7
			lbs.						25				
125	to	150	lbs.				,		25	.75	a	28	.7

CHGO. WHOLESALE SMOKED MEATS

	Nov.	20, 19	56	
Hams,	skinned,	14/16	lbs.,	(Av.
Hams,	skinned,	14/16	lbs.,	471
Hams.	skinned,	16/18	lbs	
Hams,	skinned.	16/18	Ibs.,	
Bacon,	fancy tri	mmed,	brisk	et
Bacon,	fancy sq I lbs., w	. cut.	seedle	88,
Bacon.	No. 1 sl self serv	iced, 1	lb, he	eat

PHILA. FRESH PORK

D

Nov. 20, 1956	
WESTERN DRESSED	
PORK CUTS-U.S. No. 1-3,	lb.
Reg. loins, trmd., 8/12.	37@39
Reg. loins, trmd., 12/16.	37@39
Butts, Boston, 4/8	30@32
Spareribs, 3/down	34@36
LOCALLY DRESSED	
Donk Joine 9/19	99@49

	vn 34@36
LOCALLY	
Pork loins, 8/12	
Pork loins, 12/16	38@42
Bellies, 10/12	25@28
Spareribs, 3/down	34@37
Sk. hams, 10/12	45@47
8k. hams, 12/14	
Pienies, 4/8	
Boston Butts, 4/8	32@34

HOG-CORN RATIOS

The hog-corn ratio on barrows and gilts at Chiccago for the week ended Nov. 17, 1956 was 10.8, the U. S. Department of Agriculture has reported. This ratio compared with the 11.4 ratio for the preceding week and 10.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.338, \$1.310 and \$1.170 per bu. during the three periods, respectively.

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

TTER

n light

en val-

eavies

70 lbs.-

per cwt.

CES

Portland

ov. 20 per style)

ne quoted 00@26.50

00@45.00 00@45.00 00@45.00

moked)

00@35.00

00@45.00 00@42.00 00@40.00 00@19.50

ne quoteu 50@18.00

ORK

ED 3, lb. 2. 37@39 6. 37@39 .. 30@32 .. 34@36

D

. 38@42 . 38@42 . 25@28 . 34@37 . 45@47 . 42@48

.. 25@28 TIOS

tio on t Chic-

ended s 10.8, ent of ported. d with

ne pre-10.3 a

os were asis of

selling and

ing the

ctively.

4, 1956

yield

week)

Wednesday, Nov. 21, 1956

BL	OOD	
 -0	a mo mo a m !	١.

DIGESTER FEED TANKAGE MATERIAL

PACKINGHOUSE FEEDS

					Carlots,	ton
50%	meat,	bone	scraps.	bagged.	\$ 65.00@	77.50
50%	meat,	bone	scraps,	bulk	62.506	70.00
				ed		82.50
60%	digest	ter te	inkage,	bagged.	70.00@	
				bulk		
				d	. 100.00@	2120.00
			l, bagge			
(8)	pecially	y pre	pared)			85.0
				ho-man d		

FERTILIZER MATERIALS

per	er tan	ami	nonia		 		*4.00
Hoof	meal,	per	unit	ammonia	 		5.25@5.50

	TANKAGE	RENDER	R I	I	
*1.20n					
*1.15					
4			per	test,	Med.

GELATINE AND GLUE STOCKS

					CWE	
Calf	trimmings	(limed)	(glue)		1.25@	1.35
Hide	trims., (g)	reen salte	ed) (gl	ue)	6.00@	7.00
Cattl	e jaws, scr	aps and	knuckl	es.		
(ge	latine, glu	e), per	ton		55.00@	57.00
	okin seron				8 95@	

ANIMAL HAIR

						*100.00@105.00
Summer	coil	dried,	per	ton		42.50@ 45.00
Cattle s	witch	es, per	piec	e		31/4@5
Winter	proce	ssed.	gray.	lb.		20
Summer	proce	basse	PREV	1h		12

*Delivered. n-nominal.

TALLOWS and GREASES

Wednesday, November 21, 1956

The inedible tallow and grease market was steady late last week, as continued sales of bleachable fancy tallow at 71/2c, c.a.f. Chicago, were consummated. The same sold at 81/sc, delivered New York, few tanks involved. Choice white grease, all hog, was available at 8%c, same delivery point, with bids in the market fractionally lower, About 500,000 lbs. of edible tallow changed hands at 121/2c, c.a.f. East, in the East. Additional tanks of edible tallow sold at 123/4c, c.a.f. Chicago.

On Friday, choice white grease, all hog, sold early at 81/4c, c.a.f. New York, but later a few tanks traded at 81/sc, same destination. Bleachable fancy tallow was bid at 71/4c, c.a.f. Chicago, but held 4c higher. Edible tallow sold at 124c, f.o.b. River, and 123/4c, Chicago. A few tanks of Bwhite grease sold at 7%c, delivered East. A tank of edible tallow sold 12c, f.o.b. far western point.

Not much selling took place at the

start of the new week. Bleachable fancy tallow was bid at 8@8%c, c.a.f. East, product considered. Choice white grease, all hog, was bid at 84c, same delivery point, with a few tanks reportedly sold at that basis. Several tanks of bleachable fancy tallow traded at 71/4c, c.a.f. Chicago. Yellow grease reportedly sold at 5%@6c, c.a.f. Chicago. Original fancy tallow sold at 8%c, c.a.f. East. Edible tallow sold at 124, f.o.b. River and 1234c, f.o.b. Chicago, Additional tanks sold at 13c, also f.o.b. Chicago.

At midweek, a good movement was reported on product for eastern destination. Choice white grease, all hog, sold at 81/2c, and bleachable fancy tallow at 8%c, and later at 81/4c, all c.a.f. East. Edible tallow sold at 12½c, f.o.b. River and 13¼c, c.a.f. Chicago. Bleachable fancy tallow was bid at 71/4c, c.a.f. Chicago, and without reported trade, sellers asking higher. Special tallow was bid at 74@7%c, delivered New York, and 6%c, c.a.f. Chicago. The better grades were in better demand than the lower category.

TALLOWS: Wednesday's quota-

HE TEST OF TIME







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P.O. Box #5 Station "A" Buffalo 6, New York Phone: Filmore 0655

OR CONTACT YOUR LOCAL DARLING & COMPANY REPRESENTATIVE

HIDES AND SKINS

tations: original fancy tallow, 7½c; bleachable fancy tallow, 7½c; prime tallow, 7c; special tallow 6¾c; No. 1 tallow, 6¾c; and No. 2 tallow, 5¾c. Edible tallow was quoted 12½c, f.o.b. River and 13¾c, Chicago.

GREASES:. Wednesday's quotations: choice white grease, not all hog, 7¼c; B-white grease, 6¾c; yellow grease, 5½@6c; house grease, 5½c; and brown grease, 5@5¼c. Choice white grease, all hog, was quoted at 8½c, c.a.f, East.

EASTERN BY-PRODUCTS

New York, Nov. 21, 1956
Dried blood was quoted Wednesday at \$4.50 per unit of ammonia.
Low test wet rendered tankage was listed at \$4.25 per unit of ammonia and dry rendered tankage was priced at \$1.05 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

Open High Low Close close 15.88 15.98 15.80 15.80 15.80 15.81 15.96 15.80 15.80 15.80 16.0

sept.		16,08b	16.09	16.09	16.09	16.19
Oct.		16.05b			16.00b	16.10b
Dec.		15.90b	16.01	15.97	16.00	16.00b
Sale	98: 22	25 lots.				
		MOND	AY. NO	V. 19.	1956	
Dec.		15.90b	15.93	15.85	15.91	15.88
Jan.		15.00b	15.94	15.94	15.92b	15.87b
Mar.		16,20b	16.25	16.13	16.19	16.17
May		16.28b	16.34	16.23	16.35	16.28
July		16.25b	16.35	16.29	16.34	16.25
Sept.		16.10b	16.14	16.10	16.14	16.09
Oct.		16.00b			16.08b	16.001
Dec.		15.95b	16.05	16.05	16.05	16.00
64 - 4						

Dec.		15.87b	16.12	15.90	16.07	15.91
Jan.		15.87b	16.10	16,10	16.07b	15.92b
Mar.		16.11b	16.39	16.22	16.34	16.19
May		16.25b	16.51	16.37	16.48	16.35
		16.30b	16.50	16.36	16.48	16.34
		16.05b	16.29	16.20	16.29	16.14
		16.05b			16.18b	16.081
Dec.		16.00b	16.10	16.10	16,09b	16.05
Sal	es: 3:	22 lots.				

	7	WEDNE	BDAY.	NOV. 21.	1956	
Dec.		16.13b	16.44	16.19	16.38	16.07
Jan.		16.15b			16,30b	16.07
Mar.		16.45	16.62	16.43	16.62	16.34
May		16.56b	16.75	16.58	16.72	16.48
July		16.59	16.71	16.58	16.70	16.48
Sept.		16.33	16,40	16.28	16.34	16.29
Oct.		16.22b	16.25	16.25	16.25	16.18
Dec.		16.15b	16.20	16.15	16.15	16.09
Sal	es: 4	173 lots.				

VEGETABLE OILS

Crude cottonseed oil, f.o.b.	
Valley	14pd
Southeast	14a
Texas	@14% pd
Corn oil in tanks, f.o.b. mills	141/6n
Soybean oil, Decatur	14pd
Peanut oil, f.o.b, mills	17 % pd
Coconut oil, f.o.b. Pacific Const	111/an
Cottonseed foots:	
Midwest and West Coast	2 2
East	9

OLEOMARGARINE

1275. JA -	Wedne	esday.	1	Ÿ	7		2	ŧ,		1	9.	N	3						
white	domestic	regets	(I)	B	4			٠	٠										
Xellow	quarters													٠	٠	0	٠		
MIIK C	hurned pa	astry .											b	0				+	
Water	churned	pastry											٠	۰					

OLEO OILS

	1	Wedi	nesday, N	ov.		21	١.	1	15	9!	ie					
Prime	oleo	ste	arine (sla	ek		b	a	rr	e	ls)					151/9
Daimo	oleo	011	(drums)		٠					٠			۰			18%
Frime	0360	011	(drums)	• •	۰		۰		۰	۰	۰	*	٥	4 .		18 %

n-nominal, a-asked, b\$bid, pd-paid,

Steady prices generally prevail in big packer hide market—Small packer 50@52-lb. average hides sell at 12½ @13c in Midwest—Kip and overweights offered steady, without early action—Poorer quality shearlings sell at lower levels.

CHICAGO

PACKER HIDES: Most selections were wanted at steady prices on Monday, but no trading came about. Heavy native steers and cows, however, were not particularly in demand. Although offerings of any selection were withheld, trade sources were of the opinion that steady levels would be maintained once trading was resumed for the week.

On Tuesday, several selections of hides sold in good volume at steady prices. Light native steers sold at 16c, River heavy native steers at 12½c and branded steers at 10½c for butts and 10c for Colorados. Northern branded cows brought 11c and Southwesterns 12c. Heavy native cows sold at 12½c and 13c, depending on point. Light native cows were untraded.

Sales were light early midweek, and only a couple of selections traded. Heavy native cows and branded steers sold steady. Some trade sources, however, thought Northern heavy native cows vulnerable at 13c.

SMALL PACKER AND COUNTRY HIDES: Offerings of small packer 50@52-lb. average hides were tagged at higher levels in the Midwest, but tanners were not reaching for hides priced at 13c and 13½c, and sales were slow to develop. At midweek, some 50@52-lb. average hides sold in the Midwest at 12½c and 13c. Heavier average hides were traded, but due to split weights involved in various transactions and selectiveness on the part of buyers, an accurate price structure for this average was difficult to quote.

Some 38@40-lb. average hides sold out of the Southwest at 17½c and some 40@42-lb. average brought 16½c. Country hides averaging 50 lbs. were offered at 11c, but buying interest was generally at 10@10½c, for straight locker butchers. Mixed lots, consisting mostly of locker butchers, reportedly sold at 10c, Renderers alone were quoted nominally at 9½c.

CALFSKINS AND KIPSKINS: Southwestern kip and overweights were offered at 31c and 27c, and River kip and overweights at 32c and 28c, but no trading materialized up to early midweek.

SHÉEPSKINS: Shearlings appeared in an easier position, particularly on the poorer quality. No. 1 shearlings sold at 1.75 for poor quality and 2.75 for choice quality. No. 2 shearlings brought 1.50 and 1.85, and the No. 3's sold at .75@.85, again depending on quality. Fall clips were quoted at 2.50 up to 3.25. Dry pelts and pickled skins were generally unchanged from last week.

CHICAGO HIDE QUOTATIONS

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PACKER	HIDES		
	Week ended Nov. 21, 1956	Co	r. Week 1955
Lgt. native steers			
Hvy. nat. steers		13	@131/2
Ex. lgt. nat. steers			
Butt-brand, steers	10%n		1136
Colorado steers	10n		11
Hvy. Texas steers	101/2 n		1114
Light Texas steers	13n		
Ex. lgt. Texas steers	1614n		151/41
Heavy native cows		12	@13
Light nat. cows	15 @16%n	14	
Branded cows	11 @12n	11	
Native bulls	9 @ 914n		10n
Branded bulls	8 @ 81/n		9n
Calfskins:	G 0/4"		0.11
Northerns, 10/15	4716@50n		50n
10 lbs./down	40n		55n
Kips, Nor., nat., 15/25.	32n		34n

	SMALL	PACKER HI	IDEB	
an	d Cows:			
8.	and over	11 @111	4 10 @104	s
SR.		1214.6013	19 @ 1914	n

	SM.	ALL	P	CKI	ER	SKI	S	
Calfskins,						34n	40	@421/48
Kips, all	Wts.			, 23	a	25n	23	@25n

SHEEPSKINS	
Packer shearlings: No. 1	2.50@2.75
Dry Pelts 25@26n Horsehides, Untrim9.00@9.50n	20@21n 7.75@8.00n

N. Y. HIDE FUTURES

	(pen	High	Low	Close	
Jan	. 12	.40b	12.52	12.52	12.52a-	
Apr	12	,60b	12.74	12.74	12.70b-	74
July .	12	.85b	13.00	12.90	12.90	
Oct	13	.00b			13.05b-	10
Jan	13	.15b	13.18	13.18	13.18	
Apr	13	.30b			13.33b-	40
Sales	: 12	lots.				

Jan.		12.41b	12.35	12.35	12.35	
Apr.		12.60b	12.60	12.55	12.55	
July		12.80b	12.88	12.75	12.75	
Oct.		12.95b	12.92	12.92	12.90b-	1
Jan.		13.05b			13.05b-	1
Apr.		13.20b	13.30	13.30	13.30	
Sale	18:	23 lots.				

Jan	12.30b		12,35b- 45a
Apr	12.50b 12.60	12.60	12.55b- 60m
July	12,75b		12.75b- 8la
Oct	12.90b		12.90b-13.06a
Jan	13.05b		13.10b- 25a
Apr		****	13.30b- 45a
Sales:	four lots.		
	WEDNESDAY.	NOV. 21,	1956
Jan	12,30b		12.31b- 46a

	WEDNE	SDAY.	NOV.	21,	1956	
Jan	12,30b				12.31b-	46a
Apr	12.55b				12.56b-	60a
July	12.75b	12.80	12.8	0	12.75b-	821
Oct	12,90b				12.91b-13	3.000
Jan	13.05b				13.05b-	20a
Apr	13.25b	13.46	13.4	6	13.31b-	40a
	three lot	8.				

THURSDAY, NOV. 22, 1956
Thanksgiving Day
No trading in hide futures.

Cold Storage Hide Stocks

Stocks of hides and pelts in cold storage on October 31 totaled 66,144, 000 lbs. compared with 65,120,000 lbs. a month earlier and 82,726,000 at the close of October of last year.

LIVESTOCK MARKETS...Weekly Review

October Cattle Kill Sets All-Time Mark; Hogs At Month High

32c and

ized up

No. 1

or qual-

ity. No.

nd 1.85,

75@.85

fall clips

.25. Dry

generally

TIONS

Cor. Week 1955

15 @15¼ 13 @13¼

15½1 12 @13 14 @15n 11 @11½ 10n 9n

10 @10½1 12 @12½1

40 @421/si 23 @25n

2.50@2.75 20@21n 7.75@8.00n

EŚ

Close

13.18 13.33b-

3 12.35 12.55 12.75 12.90b-13.05b-13.30

12.35b- 45a 12.55b- 60a 12.75b- 81a 12.90b-13.05a 13.10b- 25a 13.30b- 45a

6

956

s.

cks s in cold

1 66,144,-

5,120,000

2,726,000

last year.

74a

10a

gs apparticu-

A U. S. Department of Agriculture report on livestock slaughter under federal inspection for October revealed a new all-time high in the number of cattle killed, with butchering of hogs reaching the largest volume for the month on record.

Inspected packers slaughtered a total of 1,958,960 head of cattle in October for a new high for any month on record. This kill represented an increase of more than 300,000 head over the September kill and about 15 per cent more than the October 1955 count of 1,692,772 head. Cattle slaughter for the year through October numbered 16,692,793 head for a new period mark and a considerable gain over 15,776,538 last year.

Calf slaughter at 872,453 head represented about a 32 per cent increase over slaughter in September and a 20 per cent gain over the October 1955 number of 727,738 head. Slaughter of the young bovines for the first ten months of this year numbered 6,474,-217 head compared with 6,166,402 last year.

Slaughter of 6,346,586 head of swine in October indicated a seasonal increase of about 27 per cent over September kill of 4,979,047 head, but a comparatively narrow spread over October 1955 slaughter of 6,144,099 head of the animals. The year total of 53,491,128 head represented an increase of about 15 per cent over last year's aggregate of 47,188,892 head for the same period.

The seasonal movement of sheep from the summer mountain ranges to market helped raise slaughter of the animals to 1,419,291 head from 1,166,881 in September. Current slaughter of sheep was also larger than the 1,247,536 in October last year. Volume for ten months was 12,026,911 against 12,067,055 in 1955.

FEDERALLY INSPECTED SLAUGHTER

SLAUGHTER	
CATTLE	
1956	1955
January	1,521,087
March	1,313,151 1,524,490
April	1,451,705
May	1,559,973
June	1,640,677
July	1,524,475 1,796,589
September	1,751,619
October	1,692,772
November	1.661.680
December	1,661,680 1,617,280
CALVES	
1956	1955
January 601,938	563,468
February 586,005	517,089
March 646,706 April 603,503	659,555 595,814
May 606,130	587,528
June 596,118	610,500
July 609,657	549,644
August 690,769	645,579
September 660,938	709.537
October 872,453	727,738 700,096
November December	632,647
Hogs	000,031
1956	1955
January	5,518,937
February	4,637,846
March	5,491,165
April	4,472,045 4,164,338
June	3,713,130
July	3,428,043
August4,559,479	4,474,888
September4,979,047	5,144,401
October	6,144,099
November December	6,857,126 7,324,456
SHEEP AND LAMBS	1,021,100
1956	1955
January	1,223,337
February	1,079,567
March	1,244,190
April	1,179,811
May	1,228,444 1,205,724
July	1,075,724
August	1,238,680
September	1,344,466
October	1,247,536
November	1,161,585 1,154,810
December TEN-MONTH TOTALS	4,104,010
1956	1955
Cattle16,692,793	15,776,538
Calves 6,474,217	6,166,402
Hogs	47,188,892
Sheep	12,067,055

Canada's Beef Stays Home

[Continued from page 33] quently plagued by drought and animal health problems in recent years, is currently being developed and expanded. The Mexican government is encouraging importation of breeding stock and artificial insemination centers are being established throughout the country. As a result it is expected that livestock production in Mexico will be substantially increased over the next few years.

Canada and Mexico have been the main claimants of the United States import quota for cattle eligible for entry under reduced tariffs. Since April 1, 1953 the U.S. has had an annual quota of 400,000 head (maximum of 120,000 in any quarter) of slaughter cattle weighing 700 lbs. and over which may enter under a tariff of 1½c a pound. On shipments in excess of the stipulated quotas a tariff of 2½c applies. Since 1953, Canada and Mexico have not taken up the primary quota.

The fact that for the time being at least North American beef supplies are being readily absorbed, for the most part, in their respective domestic markets provides a considerable degree of stability to the situation. The broad demand which beef has enjoyed stems in part from its growing consumer acceptance and also from the fact that the beef cattle population has grown along with, but has not outstripped, the growth of human population and the expansion in demand due to the latter, as well as to high consumer income.

BUFFALO LIVESTOCK

 October receipts at Buffalo,
 N. Y.:

 Cattle Calves
 Hogs
 Sheep

 Total receipts
 ... 17,215
 5,638
 6,455
 33,565

 Shipmeats
 ... 9,333
 518
 1,722
 28,173

 Local slaughter
 .7,882
 5,120
 4,743
 5,392



We will weigh your hogs direct, or sort out of alley, as we have done for years.

LIVESTOCK BUYERS

- √ NATIONAL STOCKYARDS, ILLINOIS Phones: Upton 5-1860 & 3-4016; Bridge 1-8394
- ✔ Pearia 6-7851 · Bushnell 462

Mid-West Order Buyers-Located in the heart of the Corn Belt where they raise the Meat Type Hog.

Have you tried:

KENNETT-MURRAY

Livestock Buying

Service?

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday. November 17, 1956, as reported to The National Provisioner:

CHICAGO

Armour.			Shippers.
24,982 ho	gs: an	d Other	8, 22,425
Totals:		eattl	
sheep.	0.242	hogs, a	nd 6,736

KANSAS CITY

Cattle	e Caives	Hogs	Sheep
Armour 3,825	1.292	2,159	1.007
Swift 4,328	1,238	6,800	1,633
Wilson. 1,627	***	4.637	
Butchers. 8,297	132	868	
Others . 1,766		1,085	483
Totals 10 919	0.000	15 400	9.079
Totals 19 843	2.662	15.499	3.073

MAHA

~	Calves	Hogs	Sheep
Armour	6,948	9.674	2.100
Cudahy	4.040	8,790	1.068
Swift	5,516	9,808	1,906
Wilson	2.939	7,784	1,318
R & C Pkg.	832		***
Am. Stores.			
Cornhusker.			
O'Neill	901		
Neb. Beef.		* * *	
Gr. Omaha	846		
Rothschild.	935		
Roth	1,251		
Kingan	1,495		***
Omaha	769	***	
Union	753		
Others	309	10,966	
Totals	31,739	47.022	6.392

E. ST. LOUIS

	Cattle	Carses	Hogs	Sheer
Armour	3.114	1.277	7.844	1.779
Swift	5.017	3.472	15,537	2.821
Hunter.	981		7.050	
Heil			2,343	
Krey			11,435	
Totale	0.119		14 000	-

ST. JOSEPH

Swift Armour Others .	$\frac{4,100}{3,935}$		Hogs 16,942 11,621 2,681	Sheep 4,068 1,769
Totals*	13,136	1,502	31,244	5.837

^{*}Do not include 343 cattle, 95 calves, 13,031 hogs and 741 sheep direct to packers.

SIOUX CITY

	Calves	Hogs	Sheep
Armour. 4,047 S.C. Dr.		12,766	2,668
Beef. 4,484 Swift . 3,495 Butchers . 959 Others . 8,155	2	8,443 3 18,648	405 750
Totals . 22,140	2	39,860	3,827

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy.		704	2,502	
Dunn	126	***	***	
Sunflower			211	
Dold	$\frac{95}{1,022}$	* * *	969	
Kansas	804			***
Armour				200
Swift .				957
Others .	1.942		87	613
Totals	0 500	704	9 220	

OKLAHOMA CITY

8heen 282 839	Hogs 1,081 1,170 1,411	Calves 455 538 889	2,970 2,469	Armour Wilson Others .
1.121	3,662	1,882	8,954	Totals*
3	3 cattl	de 1,663	t inclu	*Do no calves, 9 direct to

LOS ANGELES

Armour. 67 Swift 431 53 Wilson 504 25 Atlas 1.049 United. 700 6 336 Ideal 718 Sugnal 863 Acme 470 Goldring 496 Others 3.271 605 615 Totals 8,079 664 976		Cattle	Carres	Hogs	Bhee
Swift 431 53 Wilson 504 25 Atlas 1,049 United 760 6 336 Ideal 718 Sur Vall 683 Comm'l 660 Acme 470 Goldring 496 Others 3,271 605 615	Armour	67			
Wilson 504 25 Atlas 1,049 United 760 6 336 Ideal 718 Sur Vall 883 Comm'l 660 Acme 470 Goldring 466 Others 3,271 605 615 Totals 6,070		431	53		
Atlas 1,049 United 760 6 336 Ideal 718 Sur Vall 883 Comm'l 660 Acme 470 Goldring 486 Others 3,271 605 615	Wilson .	504		25	
United 760 6 336	Atlas	1.049			
Ideal 718 Sur Vall 883 Comm'l. 680 Acme 470 Goldring 496 Others 3.271 605 615	United			336	
Sur Vall 883 Comm'l. 660 Acme . 470 Goldring 466 Others 3.271 605 615				Constant Con	
Comm'l. 660 Acme 470 Goldring 466 Others , 3.271 605 615					
Acme . 470					
Others , 3,271 605 615					
Others , 3.271 605 615					
Totale 8 070 884 076	Others		CONT	047	
Totals. 8.079 664 976	Others .	8.211	600	019	* *
	Totals.	8.079	664	976	

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	2,114	85		2,105
Swift	1,563	112	5,002	2,782
Cudahy.	1,264	93	4,611	137
Wilson .	1,364	1		3,190
Others .	8,122	288	2,065	486
Totals.	14,460	579	11,678	8,700
	CINC	INNA	TI	
	Cattle	Calve	s Hogs	Sheep
Gall				317
Schlachte	r 237	33		
Others .	5,811	978	14,437	1,234

Swift . Others	8,050 3,318	5,372 4,685	33,595 5,988	3,854 2,235
Totals	 22,758	15,878	63,427	10.093

FORT WORTH

	E OTET	AL OTE	444		
	Cattle	Calves	Hogs	Sheep	
Armour	1,155	1,405	975	2,720	
Swift	2.580	2.189	1.179	2,705	
Morrell	985	31			
City	645	5	60		
Donomakan	1 154	19			

Totals. 5,519 3,643 2,214 5,425 TOTAL PACKER PURCHASES

	Week ended Nov. 17	Prev. week	Same week 1955
Hogs .	194,047 338,028 59,127	166,704 340,965 59,138	181,493 526,049 72,636

CORN BELT DIRECT

Des Moines, Nov. 21— Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows,	gilts		1	U		B		7	No	. 1-3:
120-180	lbs.								.8	11.00@13.50
										13.00@14.60
240-270	lbs.			۰	۰					13.60@14.60
270-330	lbs.					٠				13.20@14.15
Sows, U.	S. No),		1		3	:			
270-330										13.25@14.15
330-400	lbs.			٠	۰		۰			12.75@13.65
400-550	lbs.		۰	0			0		٠	11.50@13.15

Corn belt hog receipts were reported by the U, S. Department of Agriculture as follows:

			This week est.	Last week actual	Last year actual	
1	No.	15	 93,000	72,000	80,000	
1	Nov.		 84,000	62,000	79,000	
3	Nov.	17	 48,500	38,000	53,000	
1	Nov.	19	 82,000	27,000	115,000	
3	Nov.	20	 81.000	98,000	82,000	
1	Vov	21	70,000	81,000	83 000	

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Nov. 21 were as follows:

Steers, choice	\$23.00@24.50
Steers, good	18.00@22.00
Heifers, choice	
Heifers, good	
Cows, util & com'l.	
Cows, can & cut	
Bulls, util & com'l	
Bulls, good (beef) .	
	11.000,11.00
VEALERS:	
Good & choice	20.50@26.00
Calves, gd. & ch	12.50@17.00
HOGS:	
U.S. 1-3, 120/160.	12 50@14 00
U.S. 1-3, 160/180	
U.S. 1-3, 180/200	
U.S. 1-3, 200/220	
U.S. 1-3, 220/240	
U.S. 1-3, 240/270	15 00@15 50
U.S. 1-3, 270/300	
Sows, U.S. No. 1-3.	14. 10 W 10.00
180/360	12 25 @ 14 00
	10.20(214.00
LAMBS:	
Gd. & ch. (wooled)	18.00@20.50
Gd. & ch. (shorn)	17.50@19.00

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Nov. 17, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows

Ø-443-	0-1	****	Sheep &
Cattle	Calves	Hogs	Lambs
Boston, New York City Area 1 10,388	10.195	54.645	36,529
Baltimore, Philadelphia 8,798	2.072	32.534	3,488
Cin., Cleve., Detroit, Indpls 19,697	8.145	100.827	16.375
Chicago Area 23,778	9.241	59.635	7.820
St. Paul-Wis, Areas2 35,513	40,776	128,041	13,700
St. Louis Area ³	7,835	100,837	7.608
Sioux City-So, Dak, Area4 15,420		73,798	11,088
Omaha Area 34,372	928	94,396	11,564
Kansas City 16,274	3,884	36,786	6,652
Iowa-So. Minnesota ⁵ 28,405	18,540	311,907	29,300
Louisville, Evansville, Nashville,			
Memphis 12,505	11,295	44,594	N.A.
Georgia-Alabama Aread 6,693	4,980	32,390	N.A.
St. Joseph, Wichita, Okla, City 21,175	5.711	65,857	8.328
Ft. Worth, Dallas, San Antonio. 21,975	8.970	20.045	10,062
Denver, Ogden, Salt Lake City 17,218	1.082	15,023	16.449
Los Angeles, San Fran, Areas [†] 23,094	3.616	32,652	23.876
Portland, Seattle, Spokane 7,546	1.056	15,427	3.013
GRAND TOTALS	138.326	1.219,394	205.856
Totals same week 1955332,063	120,584	1,535,428	238,697

New John Okl Cin Der St. Mill

Oki Cin Der

*Includes Brooklyn, Newark and Jersey City, *Includes St. Paul, Sc. St. Paul, Newport, Minn., and Madison, Milwankee, Green Bay, Wis, *Includes St. Louis, National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. *Includes Cedar Rapide, Des Moines, Fort Dodge, Manon City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Jownson Chy, Marshalltown, Ottumwa, Storm Lake, Waterloo, Jownson, Alanstin, Minn. *Includes Lirman Moultrie, Thomasville, Tifton Ga. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for special grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended November 10 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

	GC	OOD	VI	CAL				
	STE	ERS	CAL	LVES	HO	GS*	LA	MBS
	UI	P to	Good	and	Grad	e B1	Ge	ood
Stockyards	100	0 lbs.	Ch	oice	Dres	ssed	Handy	weights
	1956	1955	1956	1955	1956	1955	1956	1955
Toronto	\$19,77	\$19.50	\$24.50	\$24.00	\$29.50	\$22.50	\$21.63	\$19.50
Montreal			21.10	22.05	29.90	22.50	18.95	19.00
Winnipeg	18.70	18,50	20.23	19.79	27.00	20.08	17.43	17.25
Calgary		18.57	15.52	16.64	25.56	19.25	16.85	15.78
Edmonton	17.65	16.50	14.00	16.50	26.40	19.80	16.75	15.75
Lethbridge	18.00	18.20	15.00		25.30	19.00	16.85	15.86
Pr. Albert	17.50	17.10	14.60	17.00	25,50	18.50	15.00	14.75
Moose Jaw .	17.75	17.75	15.50	16.40	25.50	18.50		14.25
Saskatoon	17.25	17.25	17.00	19.00	25.50	18.50	16.00	15.90
Regina	18.08	17.50	15.00	17.75	25.50	18.50	17.00	14.25
Vancouver		18.60	20.40	16.95		17.00	19.00	

^{*}Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during week ended November 16:

	Cattle	Calves	Hogs
Week ended November 16	2,736	1.394	18,088
Week previous (five days)		1,359	18,676
Corresponding week last year		1,573	17,501

AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Nov. 21 were as follows:

CATTLE:	Cwt.
Steers, choice	\$23.00@24.0
Steers, good & ch	19.00@23.50
Heifers, gd. & ch	None qto
Cows. util. & com'l	8.50@12.0
Cows can & cut	6.50@ 8.50
Bulls, util. & com'l.	11.00@12.5
VEALERS:	
Good & choice	16.00@19.0
Calves, gd. & ch	14.00@17.0
HOGS:	
U.S. 1-3, 180/200	14.25@15.2

Sows, U.S.	11.00 W 10.
270/360	 14.00@14.
LAMBS:	

LAMBS: Choice & prime 19.00@19.50 Good & choice 18.00@19.00

AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Nov. 21 were as follows:

CATTLE:	Cwt.
Steers, prime	25.50@27.00
Steers, choice	22.00@25.00
Steers, good	18.00@21.0
Heifers, choice	
Heifers, good	16.00@20.00
Cows, util. & com'l.	8,00@11.0
Cows, can, & cut	6,50@ 8.00
Bulls, cut & com'l.	9.00@12.50
Bulls, good (beef)	None qtd.
HOGS:	
U.S. 1-3, 180/200	15.00@15.25
TT 81 1 9 000 /900	15 00@15 50

Ni er

To

	U.S. 1-3, 220/240 15.00@15.50
	U.S. 1-3, 240/270 14.75@15.2
	U.S. 1-3, 270/300 14.50@15.00
	Sows, U.S. No. 1-3, 180/360 14.00@14.21
	LAMBS:
	Choice None qtd.
1	Good & choice None qtd.

SLAUGHTER REPORTS

ne week

rted by

Sheep & Lambs 36,529 3,488 16,875 7,829 13,700 7,608

Paul, So. Bay, Wis. St. Louis, Watertown,

ARKETS rades of arkets in ompared National

riculture

LAMBS
Good
ndyweights
56 1955
.63 \$19.50
.95 19.00
.43 17.25
.85 15.78
.75 15.75
.85 15.86
.00 14.75

nt stock-

Tifton, ida dur-

18,088 18,676 17,501

RICES YTI

at Sioux ay, Nov.

Cwt. 25,50@27.00 22,00@25.00 18,00@21.00 21,00@23.00 16,00@20.00 8,00@11.00 6,50@ 8,00 9,00@12.50 None qtd.

15.00@15.25 15.00@15.50 15.00@15.50 14.75@15.25 14.50@15.00

14.00@14.25

24, 1956

\$19.50 19.00 17.25 15.78 15.75 15.86 14.75 14.25 15.90 14.25

Special reports to THE NATION-AL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Nov. 17, 1956, compared:

	CATTLE	8	
	Week	D	Cor.
	ended lov. 17	Prev. Week	Week 1955
hicagot	25,739	19,672	27,175
an. City:	22,505	19,108	17.454
maha*i	31,602	26,033	17,454 30,914
. St. Louist	13,861	11.110	10,186
t. Josephi.	13,157	11,736	12,951
lioux Cityt.	13,818	11,382	12,231
Vichita*t .	6,534	5,182	5,425
New York &	10,388	10,729	14.058
Jer. City†	12,839	9,428	14,000
incinnatio	6,100	4,155	4,306
incinnatis	15,021	11,989	15.820
t. Pault	19,440	18,122	18,537
Milwaukeet .	5,122	4,624	3,682
Totals	196,146	163,270	172,739
	HOGS		
hicagot	35,260	38,647	56,877
Kan. Cityt.	15,499	14,774 63,710	16,221
Omaha*:	65,697	63,710	94,668
E. St. Louist	44,209	45,005	51,528
st. Josepht.	$\frac{41,594}{27,739}$	38,582 $22,837$	53,675
Wichita*1 .	11,865	12,227	39,743 17,615
New York &	11,000	A41,444	11,010
Jer. Cityt	54,645	61,108	65,318
Okla, City*t	13,611	13,948	
Cincinnatis	13,539	15,307	16,735
Denver‡	12,293	12,721	13,855
St. Pault	57,439	69,442	86,963
Milwaukee‡ .	6,949	7,135	9,090
Totals	400,339	415,443	522,288
	SHEE		
Chicago:	6,736	6,512	7,672
Kan. City:.	3.073 8.821	4,085 9,810	3,401 9,161
Omaha*; E. St. Louis;	4,600	4,689	7,109
St. Joseph‡.	5,714	5,186	12,539
Sloux City!.	3,963	3,026	3,977
Wichita*‡ .	1,157	658	1,396
New York &			
Jer. Cityt	36,529	40,501	51,841
Okla. City*;	2,106	3,695 863	527
Cincinnatis Denver:	194 8,904	12,930	12,539
St. Pault	7,860	7,719	12,782
Milwaukee1 .		1,425	1.328
			-
Totals	90,862	101,099	125,272
*Cattle and			nghter

"Cattle and caives, if Federally inspected slaughter, including directs, i8tockyarda sales for local slaughter, including directs,

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended November 10:

CAT	LLE	
Western Canada		Same week 1955 19,158 20,044
Totals	42,014	39,20
но	GS	
Western Canada Eastern Canada	49,723	70,233 66,94
Totals		137,17
graded	120,902	146,02
SHI	EEP	
Western Canada Eastern Canada		$\frac{8,40}{22,77}$
Totals	27.715	31.17

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York Market for week ended Nov. 17:

	Cattle C	alves	Hogs*	Sheep
Salable	. 321	24	20	21
Total (incl directs) Prev. week	3,410	358	20,658	4,686
Salable. Total (inc)	225	16		40
directs)	8,072	789	22,379	6,765
*Includi	ng hogs	at 3	lat St.	

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS.

		Cuttie	CHIVE	s riogs	опеер
Nov.	15.	2,138	539	11,504	1.855
Nov.	16.	807	525	14,790	787
		101	15	5,827	383
Nov.	19.	27,592	630	15,778	1,605
		7,500		13,500	3,400
		12,000	300	12,500	4,400
*Wee	k 80)			
far		47,092	1,330	41,778	9,405
Wk.	ago.	49,266	2,020	51,296	10,673
Yr. a	go .	45,366	1,374	53,184	10,834
2 yes					
				52,102	
*IE	elud	ing 26	5 cattl	le, 7,83	9 hogs

and 1,000 sneep	direct	to but	mers.
SHIP	MENT	8	
Nov. 15. 3.308	127	6.825	470
Nov. 16, 2,342	9	4,352	1,209
Nov. 17. 1,064		1,155	198
Nov. 19. 7,284	43	3,795	258
Nov. 20. 2,000	***	3,000	200
Nov. 21. 5,000		1.500	400
Week so			
far14,284	43	8,295	858
Wk. ago.20,893	470	12,650	2,760
Yr. ago. 20,305	306	15,803	2.882
2 years			
ago14,037	131	10,050	2,591
NOVEMBE	RRE	CEIPT	8
	1956		1955
Cattle1	43.848		148,630
Calves	7,075		10,186
Hogs2	35,397		295,083

Sheep										39,605	36,804
29	0	7	7	0	M	Œ	B)	ą	R SHIPM	ENTS
										1956	1955
Cattle										71,453	75,929
										57.074	98,114
Sheep										10,969	14,498

CHICAGO HOG PURCHASES Supplies of hogs purchased at Chicago, week ended Wednesday,

November		Week ended Nov. 21	Week ended Nov. 14
Packers' Shippers'	purch purch	33,914 $21,918$	33,710 $21,565$
Totals		55.832	55.275

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Nov. 16, with comparisons:

	Cattle	Hogs	Sheep
Week	to		
date	393,000	590,000	193,000
Previo	ous		
week	340,000	560,000	165,000
Same	wk.		
1955	333,000	746,000	163,000
1956 t			
date	14,347,000	21,979,000	8,070,000
1955 1			
date	13,653,000	20,135,000	7,860,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Nov. 15: Cattle Calves Hoge Sheep Los Ang... 9.500 1.575 1.150 13 N. P'tland. 3.775 500 2.150 2.150 N. P'tland. 700 70 800 2.400

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Nov. 21 were as follows: CATTLE: Cwt.

Steers, choice 23.00 only
Steers, good 19.00@22.00
Holfers and & gd. 14.00@17.00

Hellers, stna. & ga.	14.000011.00	
Cows, util	10.00@11.00	
Cows. can. & cut	7.00@10.50	
Bulls, util, & com'l.	11.50@12.50	
VEALERS:		
Good & choice	20.00@25.00	
Standard	16.00@20.00	
Calves, gd. & ch	14.00@16.00	
HOGS:		
U.S. 1-3, 180/200	15.00@15.50	
U.S. 1-3, 200/220	15.00@15.50	
U.S. 1-3, 220/240	15.00@15.50	
U.S. 1-3, 240/270	14.50@15.00	
Sows, U.S. No. 1-3,		
270/360	13.00@13.25	
LAMBS:		
Choice & prime	19.50@20.50	
Good & choice	16.00@19.50	

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Nov. 20, were reported by the Agricultural Marketing Service, Livestock Division as follows:

St. L. N.S. HOGS (Includes Bulk	Yds. Chicago of Sales):	Kansas City	Omaha	St. Paul
BARROWS & GILTS:				
U.S. No. 1-3: 120-140 lbs\$12,75-18				None qtd.
	5.00 \$13.50-14.50	\$13.25-14.25 \$	13.50-14.25	13.25-13.75 13.50-14.25
180-200 lbs. 14.75-15 200-220 lbs. 14.75-15	5.50 14.25-15.35 5.50 14.60-15.35	13.50-14.50 14.25-14.75	14.25-15.00 14.50-15.00	14.25-15.50 14.25-15.50
220-240 lbs 14.50-19	5.50 14.50-15.85	14.25-14.75	14.50-15.00	14.25-15.50
240-270 lbs. 14.50-19 270-300 lbs. 14.00-1				14.25-15.50 13.75-15.00
300-330 lbs None q	td. None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs None qt Medium:	td. None qtd.	None qtd.	None qtd.	None qtd.
160-220 lbs., 14,25-1	5.00 13.00-14.50	12.75-13.75	13.75-14.50	13.25-13.75
SOWS: U.S. No. 1-3:				
180-270 lbs 13.50 o	only None qtd.			14.00-14.25
270-300 lbs., 13.50 o 300-330 lbs., 13.50 o	only 13.75 only only 13.50-13.75		14.00-14.25 13.75-14.00	14.00-14.25 13.75-14.00
330-360 lbs., 13,25-1	3.50 13.50-13.75	13.50-13.75	13.75-14.00 13.75-14.00	13.75-14.00 13.50-13.75
400-450 lbs., 13.00-1	3.25 12.75-13.25	13.25-13.50	13.25-13.75	13.50-13.75
450-550 lbs., 12.75-1 Boars & Stags,	13.00 12.50-13.00	13.00-13.25	13.00-13.50	13.25-13.50
all wts 9.75-1	1.50 None qtd.	8.50-10.00	None qtd.	None qtd.
SLAUGHTER CATTLE	E & CALVES:			
Prime:	td. None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs None q	td. 25.00-28.50	None qtd.	None qtd.	None qtd.
1100-1300 lbs None q 1300-1500 lbs None q	etd. 26,00-29,50	None qtd. None qtd.	27.00-28.00 27.00-28.00	
Choice:				
700- 900 lbs., 21,25-2 900-1100 lbs., 21,50-2			22.00-24.00 22.50-24.50	20.00-22.50 20.50-28.00
1100-1300 lbs., 21,75-2	25.50 23.00-27.50	22.00-23.00	22,50-25.00	21.00-24.00 21.00-24.00
1800-1500 lbs., 21,75-2 Good:	29.50 23.00-21.50	22.00-23.00		21.00-24.00
700- 900 lbs., 17,25-2 900-1100 lbs., 17,50-2	21.50 18.50-22.00 21.75 18.50-22.50		17.00-20.50 17.50-21.00	17.00-19.50 17.50-20.00
900-1100 lbs 17.50-2 1100-1300 lbs 17.50-2	21.75 18.50-22.0			17.50-20.00
Standard, all wts 14.00-1	17.50 15.00-18.0	0 15.00-17.50	14.50-17.00	13.00-16.00
Utility, all wts 12.00-1	14.00 13.00-15.0	0 13.00-15.00	12.50-14.50	11.00-13.00
HEIFERS:	3.			
Prime: 600- 800 lbs None (qtd. None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs None of Choice:		0 None qtd.	None qtd.	23.00 only
600- 800 lbs., 20.00-2		O None qtd.		19.00-21.00
800-1000 lbs., 20.50-5 Good:	24.00 21.50-24.0	0 21.50 only	21.50-28.40	19.00-21.00
500- 700 lbs., 16.50-	21,25 17.50-21.0	0 16.50-21.00		
700- 900 lbs., 17.00-	21.50 18.00-21.5	0 16.50-21.00	17.00-20.00	17.00-19.00
all wts 13.00-				
all wts 11.00-	13.00 11.50-13.5	0 10.00-12.00	12.00-14.00	10.00-12.00
COWS: Commercial,				
all wts 11.50-	12.50 11.00-12.0	0 10.50-12.00	11.75-13.00	11.00-12.00
Utility, all wts 9.50-	11.50 8.75-11.0	9.00-10.50	8.75-11.75	8.50-10.50
Can. & cut., all wts 6.50-	9.50 6.50- 9.6	0 7.00- 8.50	7.00- 8.50	6.00- 8.00
BULLS (Yrls. Excl.)				
Good None Commercial . 11.50-	qtd. None qtd.		None qtd.	11.00-12.00 11.00-12.00
TT41314 10 50	11 50 19 50 19 3	25 11 00-12 00	11.00-12.00	11.50-12.50
Cutter 8.50-		50 9,00-11.00	9.50-11.00	10.50-11.50
VEALERS, All Weig Ch. & pr 21.00- Stand. & gd. 15.00-	-27.00 21.00-28.0	00 20.00-22.00	18.00-20.00	21.00-28.00
Stand. & gd. 15.00-	-18.00 13.00-17.0	00 13.00-18.00	12.00-17.00	12.00-16.00
CALVES (500 Lbs. 1 Ch. & pr 15.00- Stand. & gd. 11.00-	-18.00 17.00-19.0	00 15.00-17.00	14.00-16.50	16.00-18.00
Stand. & gd. 11.00-	-14.00 12.00-17.0	00 11.00-13.00	10.00-13.00	11.00-14.00
SHEEP & LAMBS:				
LAMBS (110 Lbs. I Ch. & pr 19,50-		. None qtd.	19.25-19.75	20.00-20.50
Gd. & ch 18.00-	-19.50 18.50-20.3	50 18.00-19.25	18.00-19.00	19.00-20.00
LAMBS (105 Lbs. D	own) (Shorn):	Nove atd	10 95.10 75	None qtd.
Ch. & pr None Gd. & ch 18.50-	-19.25 18.00-19.	50 None qtd.	18.00-19.00	None qtd.
EWES (Shorn):	18 4			
Gd. & ch 4.00- Cull & util 3.00-	- 5.00 5.00- 5.0 - 4.00 4.00- 5.0	50 4.00- 5.00 00 3.00- 4.00	4.00- 5.00 3.00- 4.00	4.50- 8,50 3.00- 4.50

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Bowling Green, Ohio

EXECUTIVE or SUPERINTENDENT: Owned and operated a small plant for 10 years. Sold business as future expansion was limited. Knowledge of all phases of processing meats. Age 34. Family. Would invest. Qualifications are the best. Want to learn and apply myself for future promotion and salary. W-441, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: Experienced in setting methods and standards in packing houses. Could handle production and cut costs. At present employed in that capacity but would like to stay in one place. Age 43. Good personality and sound health. Sainry expected—\$6800 to 7500. Will more than earn it in better methods. Prefer Texas or California location. W-372, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER-ACCOUNTANT: Many years' experience in office management and accounting. Fully capable of setting up and taking off departmental results in either small or large plant. 25 years old. In good beath and will locate anywhere. Can produce excellent references for interested parties. W-450, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED CATTLE BUYER: On the Chicago Market. Willing to re-locate. W-409, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

LIVESTOCK BUYER: 15 years' experience with large packer, in cattle, caives and hogs. W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

HELP WANTED

PRODUCTION MANAGER

MEAT PROCESSING

A well established progressive Michigan meat processing company seeks an experienced man for a PRODUCTION MANAGER. Should be experienced in sausage manufacturing, prepackaging and slicing. Should be aware of modern methods and techniques. Good starting salary, bonus and other company benefits. All replies confidential. Send complete resume.

Write to

Box W-434, THE NATIONAL PROVISIONER

15 W. Huron St.

Chicago 10, Ill.

SAUSAGE KITCHEN

WANTED: Young man, to assist sausage maker, who can help on smoking, chopping, stuffing and linking. This is for a plant in mid-west indiana. Send photograph, salary expected and past percornance. All replies held strictly confidential. W-485. THE NATIONAL PROVISIONER, 15 W. Huros St., Chicago 10, Ill.

PLANT MANAGER: Needed for rendering plant located in Pennsylvania. Must be experienced in all phases of operation, Excellent salary, profit sharing, splendid opportunity for the right party. Write giving details of past experience and salary expectations, to Box W-448, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

BUTCHERS: Experienced men wanted for beef slaughtering, Steady employment. Top pay. Bastern loration. W-447, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.T.

HELP WANTED

BROKER - SALES REPRESENTATIVE: New York City area and New York state. We have the agency for the heavily advertised, famous brand D.A.K. Danish hams in all sizes from on pound up. Would offer interesting proposition is dependable broker for setting proposition and the proposition of the propositio

SALES MANAGER: Experienced man wanted by an aggressive midwestern wholesale meat company. Must be thoroughly acquainted with the hotel, restaurant and institutional trade in the southern states. Salary no object for a real producer. State age, experience, qualifications astarting salary expected. All replies held strict confidence. Send complete details to Bet W-445, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

PARTHA

WANTED: For kill, cut and manufacturing of lard, 1100 hogs per week. Midwest. Give ags. education, experience, salary expected. W-66. THE NATIONAL PROVISIONER, 15 W. Hurs-St., Chicago 10, 111.

SUPERINTENDENT

Practical general plant superintendent wanted for medium size plant. Killing, processing and manfacturing full line of products both beef as pork. Located in midwest. Good salary for right party. W-24, THE NATIONAL PROVISIONES. 15 W. Huron St., Chicago 10, Ill.

SAN FRANCISCO: Packing house by-products brokerage company wants man to assist. Experience not essential. Give experience, education, as and salary requirements in first letter. Write is detail to Box W-451, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

MAINTENANCE MAN: Experienced man wants in the operating of a rendering plant. Good salar, production bonus. W-462, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

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